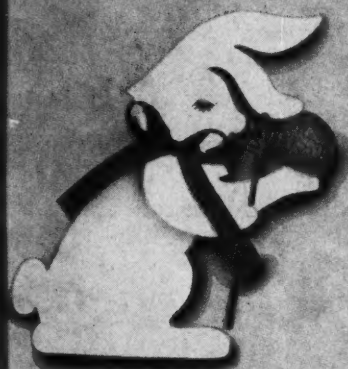


THE NATIONAL

JANUARY 10, 1959

# Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891



## MORE PROFIT FOR YOU in the Easter parade

Make your hams the preferred hams for Easter. Dress them in sales-making casings by VISKING. Your VISKING technical representative will help you develop an exclusive eye catching design.

### VISKING COMPANY

6733 W. 65th Street, Chicago 38, Illinois

In Canada: VISKING COMPANY DIVISION OF UNION CARBIDE CANADA LIMITED, Lindsay, Ontario

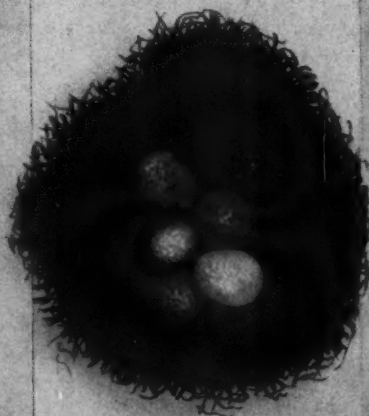
A pioneer and a leader in the design and manufacture of cellulose and plastic casings for the meat industry.

VISKING and UNION CARBIDE are trademarks of Union Carbide Corporation.

DIVISION OF



CORPORATION



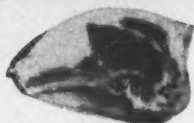
# AIR-TIGHT CLOSURE

## Air Tight Closures for All Plastic Casings and Bags

- No air leakage or moisture which causes spoilage.
- No air leakage or moisture which causes spoilage.
- No air leakage or moisture which causes spoilage.
- No air leakage or moisture which causes spoilage.
- No air leakage or moisture which causes spoilage.



Non-Corrosive Stainless Steel  
and Aluminum Construction.  
Easy to Clean and Maintain...  
Simple and Hassleless to Operate.



**FRESH MEAT**



**PROCESSED CHEESE**



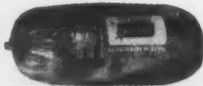
**MEAT LOAF**



**GREASE**



**LIVER SAUSAGE**



**SMOKED BUTTS**



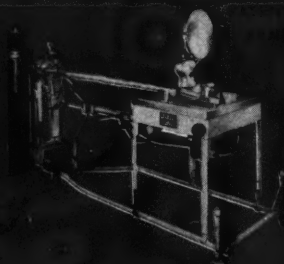
**FRESH VEGETABLES**



**DRIED FRUIT**



# GLOBE



Representatives for Europe and the Middle East: Seffelaar & Looyen, 90 Waldeck Pyramontkade, The Hague, Netherlands  
Representatives for South America: C. E. Halaby & Co. Ltd., 116 East 66th St., New York 1, N.Y., U.S.A.

# CANNON FOODS

*finest for flavor and color appeal*



## DICED GREEN SWEET PICKLES

Their deep green color is eye-catching; their flavor is delicious. Ready to use. These pickles are especially prepared for meat packers in firm, easily sliced  $\frac{1}{4}$ " cubes. Wonderful time-savers, and they are packed in handy No. 10 cans.



## DICED RED SWEET PEPPERS

Rich red color, appetizing flavor. Firm, crisp, in No. 10 cans. Exclusive new Cannon heavy pack gives you 20% more peppers per case. No increased shipping weight, for can or case. Save money. Buy by the pound, not by the case.



## PIMIENTO-STUFFED WHOLE SPANISH OLIVES

These firm, tasty olives slice perfectly into full round segments, bright green and red. Fine Manzanilla olives imported from Spain's famous olive-growing region. Save time because they are packed in No. 10 cans, ready to use.

**Convenient! Your one supplier for all meat loaf ingredients**  
You can increase your sales, save time and effort plus freight and handling costs when you order these three lunch meat ingredients from one reliable source, famous for quality since 1881. Write for full information today.

**H. P. CANNON & SON, INC.**

Main Office and Factory: Bridgeville, Delaware

Plant No. 2: Dunn, North Carolina

Marydel Division: Marydel, Delaware





## WHICH SPICE?



### **SALVIA OFFICINALIS L. LABIATAE\***

It used to be that a *wurstmacher* staked his reputation on his skill with seasonings, such as this . . . but nobody ever learned his secrets. Today, more and more sausage makers are telling the world that the distinctive flavors of their products are based on the highest quality spices and herbs. They know that in a spice-conscious America, there is new sales magic today in the time honored art of seasoning.

P.S. If you would like to use the illustration above in your consumer advertising, we'll be happy to send a reproduction proof.

*You Can't Improve on Nature*  
**American Spice Trade Association**

82 WALL STREET, NEW YORK 5, N. Y.

**SAGE\***

# Provisioner

VOLUME 140 JANUARY 10, 1959 NUMBER 2

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the Post  
3, 1879.

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THE NATIONAL PROVISIONER, JANUARY 10, 1959



sell them with  
Curona-developed color,  
flavor and quality...  
and profit from  
Curona-lowered costs

# CURONA

SODIUM ISOASCORBATE, WALLERSTEIN

the Wallerstein ascorbate curing aid and antioxidant for  
prepared meat products... improves color appeal... pro-  
tects flavor... reduces shrinkage... shortens curing time  
available in bulk, and as CURONA WAFERS—  
premeasured for accuracy, avoiding spillage and over-use



**WALLERSTEIN COMPANY, INC.**  
180 Madison Ave., New York 16, N. Y.

Please send FREE working samples of:

☐ CURONA POWDER    ☐ CURONA WAFERS

NAME \_\_\_\_\_

COMPANY \_\_\_\_\_

ADDRESS \_\_\_\_\_

WALLERSTEIN COMPANY, INC. 180 Madison Ave., New York 16, N. Y.

# "FORD HEAVIES SAVE US 14% ON GAS ALONE!"



*says Francis F. Gitchell  
Francis F. Gitchell Company  
Binghamton, New York*

"For example, our Ford F-700 averages over 9 miles per gallon of gas. That's a saving of 14% over other trucks we run . . . with the same loads and over the same routes. And our savings don't stop here. Fords use less oil. We seldom, if ever, have to add oil between changes.

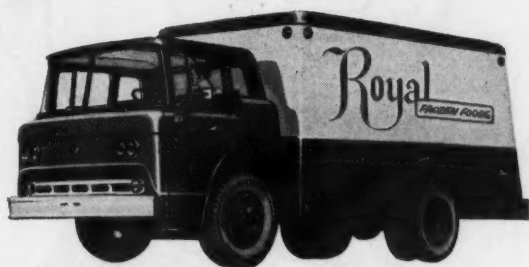
"Ford trucks cost less for maintenance, too! We just dropped a new short block in a Ford after 140,000 miles. In only 4½ hours three men had it changed and the truck on the road earning for us.

"My drivers say, 'Ford Heavies handle like a car compared with other trucks,' and they sure like the comfort and convenience of Ford's *Custom Cab*.

"Because of the good experience we've had with our 5 Fords, we're ordering a '59 F-850 with the new Super Duty V-8."



# Go FORD-ward for savings with '59 Ford Trucks!



Whatever your job . . . wherever you do it— you'll find Ford Heavies and Extra Heavies are engineered and built to do it better! Whether your job calls for conventional models, like the

Gitchell Co. tractors, or a C-550 Tilt Cab truck as shown here . . . you'll be *ahead* with a Ford. And the '59 improvements in these models will bring still more benefits to your operation.

**Greater operating economy** with new, faster rear axle ratios and wider choice of transmissions.

**More efficient parking brake** of the internal expanding type has approximately 50% greater stopping and holding ability, requires less than half the operating effort needed for the previously used type.

**Increased payloads and longer axle life** with new, higher-capacity front and rear axle options.

**Factory installed tractor package** custom-fitted to Ford trucks for safer, more dependable braking.

Yes, the new '59 Ford trucks are here to take you *Ford-ward* for savings, *Ford-ward* for modern style and stamina. See your Ford Dealer today!

## FORD TRUCKS COST LESS

LESS TO OWN . . . LESS TO RUN . . . LAST LONGER, TOO!



Every Ford has  
**SAFETY GLASS**  
in every window



# TAYLOR-IZED HAMS SHRINK LEAST!

## Taylor's Ham Boiler

Temperature Control System gives you:

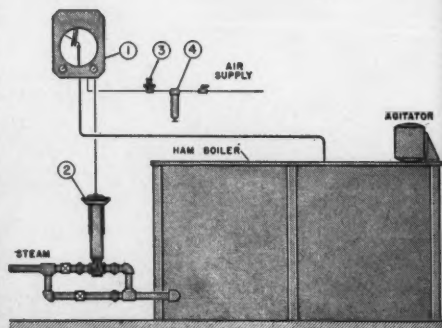
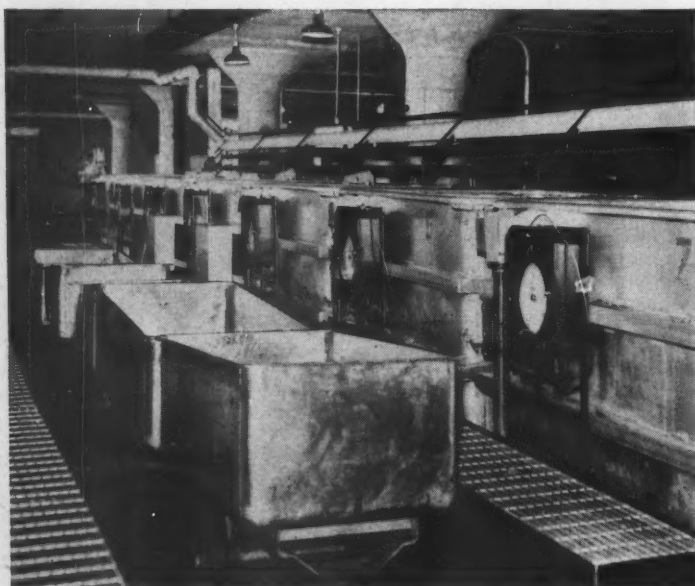
1. **Minimum shrinkage**—because processing temperature is *automatically* kept just where you want it.
2. **Uniform product**—because every ham is boiled at the same temperature.
3. **Lower operating costs**—because steam consumption and operator time are cut 'way down.

Taylor FULSCOPE\* Limited Range Recording Controller does all this—and gives you an accurate record of the boiling time and temperature of each batch. You cut your processing costs and worries when Taylor Control Systems go to work in your food plant—and you improve your product and your reputation, too.

Taylor engineers Control Systems for Smokehouses, Retort Cooking, Scalding Tanks, Dehairers, Depilators, Hot Water Systems, Washers, Casing Soakers, Ovens, Chill Rooms, Meat Cutters, Sausage Mixers, Jourdan Cookers, Lard Renderers, Coolers, Evaporators, and Air Conditioners.

Check with your Taylor Field Engineer—or write for **Catalog 500MP**. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Ontario.

\*Reg. U.S. Pat. Off.



Here's a typical Taylor Ham Boiler Temperature Control System hard at work . . . and here's the working diagram.



with  
*Neatway*  
Containers of  
Fosta Tuf-Flex

the **RIGHT WAY** to build profits\*



*\*Prove it yourself: Customers buy more, pay more when they see more*

Let your customers *really see* the goodness of your products. The sales results will amaze you. Eye-appealing Neatway Plastic Containers have increased sales by 100 per cent over ordinary packaging. Profit margins are better, too, because customers pay more for the *quality look* of products in Neatway Containers. Made with tough, flexible Fosta Tuf-Flex\*, the only material found satisfactory for this application, these containers protect the appearance, flavor and freshness of your meat products through shipping and shelf life. Write us for details. You'll be glad you did.

\*manufactured by Foster Grant Company, Inc., Polymer Products Division, Leominster, Massachusetts.

**NEATWAY PRODUCTS, INC.**

**WRITE:** Neatway Products, Inc., Dept. P-F, 2845 Harriet Avenue, Minneapolis, Minnesota.

# SAVE 5 WAYS



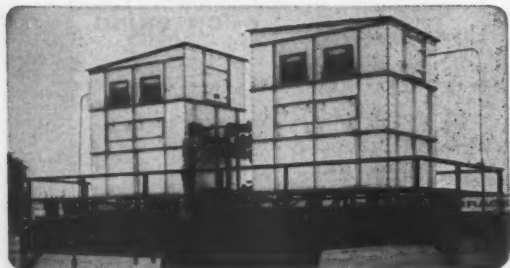
## EVAPORATIVE CONDENSERS

### HERE'S HOW . . .

1. Ample cooling surfaces and conservative ratings enable Frick condensers to lower the condenser pressure and temperature and save power.
2. Evaporative condensers take advantage of the heat absorbed in the evaporation of water—saving water and the power to pump it.
3. Frick-Mollenberg controls are automatic—save time and keep the condenser operating steadily in all kinds of weather.
4. Superior design and better materials (galvanized throughout) make Frick condensers more efficient and easier to maintain.
5. Reasonably priced and far more durable, they are economical to own and operate. A stock item, they are available for immediate shipment.

FRICK COMPANY MANUFACTURES A COMPLETE LINE OF AIR CONDITIONING AND REFRIGERATING EQUIPMENT, DESIGNED FOR YOUR INDIVIDUAL REQUIREMENTS.

Write for Your Free Copy of the New Bulletin No. 234 Today



Medium-sized condensers at American Stores warehouse, Syracuse, N. Y.



Frick Condensers with a total capacity of 1200 tons refrigeration at Pittsburgh Brewery.

DEPENDABLE REFRIGERATION SINCE 1882  
**FRICK CO.**  
 WAYNESBORO, PENNA., U. S. A.





You name it...

# STANGE

will season it better!

... because with Stange, seasoning is both a science and an art: Science—in processing the basic seasonings: Art—in the application of these seasonings to your products to achieve distinction in their field for flavor and eye-appeal.

**STANGE**

**TALENT TO CREATE**

**SKILL TO PRODUCE**

**FLEXIBILITY TO FIT YOUR NEEDS**

WM. J. STANGE CO., Chicago 12, Ill. • Paterson 4, N. J. • Oakland 21, Calif.  
Canada: Stange-Pemberton, Ltd., Toronto, Ont. • Mexico: Stange-Pesa, S.A. Mexico City

**50-A MICROGROUND SPICE • NDGA ANTIOXIDANT  
CREAM OF SPICE SOLUBLE SEASONING • GROUND SPICE  
PEACOCK BRAND CERTIFIED FOOD COLOR**

Printed in U.S.A.



# This Symbol

... indicates those companies who are supplying specifications and detailed buying information on their products (or services) in the 1959 Purchasing Guide—to help you make better buying decisions.

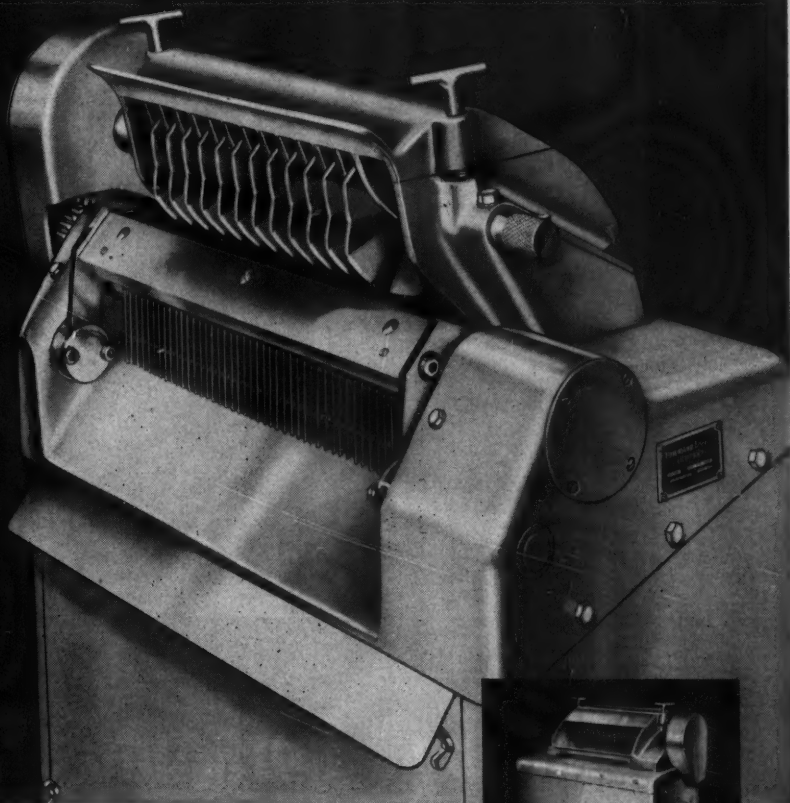
Be sure to study their product information pages when consulting the Purchasing Guide.

## GET THE FULL STORY . . .

You're undoubtedly using the Purchasing Guide as a matter of course when working on buying decisions. Why not gain the greatest possible benefit from its use by making it your practice to study the special product information pages carried by many of the leading suppliers to your industry? Here is the place to go for detailed, specific information—the kind you need to make the best possible buying decisions.

The torch symbol is being used by many of our National Provisioner advertisers to indicate to you that they carry detailed product information in the pages of the 1959 Guide. Look for this symbol and let it light the way for you to better buying.

# Skin and slash



in **ONE** quick operation with the  
**TOWNSEND**  
automatic feeder and slasher

See  
Page  
G/To



Now the operator who skins jowls can also slash them in the **same** operation by use of the Model 30A Townsend Automatic Feeder and Slasher. This attachment, which fits the Model 35A Townsend Pork-Cut Skinner, cuts deep slashes one inch apart to permit thorough inspection according to Government requirements.

In addition to jowl slashing, this attachment works equally well on fatbacks and other pork cuts which are to be processed into sausage or rendered.

#### AUTOMATIC FEEDING

With the Model 30A attachment, the operator simply drops the pork cut into the feeding trough which in turn automatically feeds the cut into the slashing blades. This automatic feeding permits a speeding-up of the

pork-cut skinner on which it is used, hence a speeding-up of the skinning operation itself—a time and money-saver.

A further advantage results in the fact that slashing of pork cuts makes them more flexible, thus permitting them to flatten-out for better and more complete skinning, especially of tender skins. In the case of cuts which are to be rendered, these render-out faster because of the slashes.

The attachment can be used in combination with the Townsend Liver Loaf Attachment, resulting in faster production on sheets of fat for use in covering liver loaf.

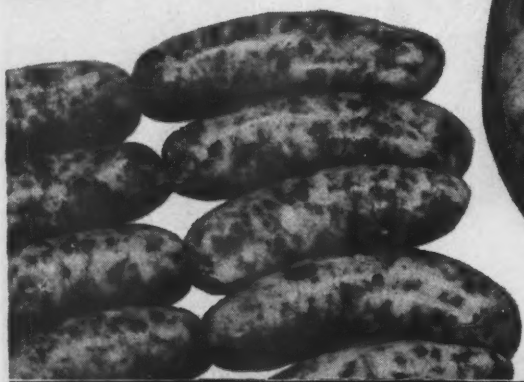
Write today for full details on the Model 30A attachment. And ask about the Townsend Belly Skinner and the Townsend Membrane Removal Machine for beef.

## TOWNSEND ENGINEERING COMPANY

2421 Hubbell Avenue, Des Moines, Iowa



**For Better Looking  
Pork Sausages...  
Better Profits,  
too!**



*twice tested*  
**Use Cudahy ✓ Pork and Sheep Casings**

Cudahy Pork and Sheep Casings give your pork sausages that plump, attractive appearance that builds sales. They seal in all the goodness of your sausage formula, deliver it right to the consumer's table. And that helps *build repeat sales.*

Cudahy sells you only the best of their natural casings... *twice tested to assure you better profits.* Tested for uniform size to give your product pleasing appearance. Rigidly tested for strength to minimize casing breakage and cut down on work stoppages, inspection costs and rejects.



79

Send your next casing order to Cudahy. Cudahy produces 79 different kinds of beef, pork and sheep casings. A Cudahy Casing Expert is at your service to help you select the best casings for your products. Contact your Cudahy sales representative.

**GOOD SAUSAGE DESERVES CUDAHY NATURAL CASINGS**

**THE CUDAHY PACKING COMPANY**

OMAHA, NEBRASKA

**General  
Mills**

# TOASTED SOY PROTEIN

*Most Economical Source of High-Grade  
Protein for Use in FRANKFURTERS!*



Contains more balanced protein than any other type legally permitted binder.



Provides balanced protein at lower unit cost than any other type binder.



Supplies protein similar in nutritional quality to milk casein.



Performs the functions normally required by, and expected of, a good binder.



A natural complement to sausage meat, yielding a product higher in protein, lower in fat—at lower cost.



**Write for your  
copy of descriptive  
booklet today.**

Address your inquiry to:

**OILSEEDS DIVISION**

MINNEAPOLIS 26, MINNESOTA





## PACKAGING FILMS

She would  
still choose the  
product in  
Saran Wrap!



*One touch tells why! Naturally—because the “nice feel” of Saran Wrap\* picks up sales at a touch! This satiny-soft, plastic film packs more sparkling eye appeal into products. And transparent Saran Wrap sells on sight! It helps keep intact the flavor, color, weight you pack because it is moistureproof. Saran Wrap gives complete protection! It means fresher foods to millions of homemakers. Let Dow packaging service help put “sell” into your product, long range savings, too! Write THE DOW CHEMICAL COMPANY, Midland, Mich., Plastics Sales Department 2265CV1-10.*

\*Trademark

Package your meats confidently in Saran Wrap—the same protective wrap millions use every day in their homes!



Nothing saves  
like Saran Wrap

**THE DOW CHEMICAL COMPANY • MIDLAND, MICHIGAN**



Market better cured meat products

Use **'ROCHE'** ascorbic acid



**ADD  
DRY**

Ask for **'ROCHE'**  
ascorbic acid in  
your spice mix.



**OR DISSOLVE**

Ascorbic acid  
Sodium ascorbate  
Coated ascorbic acid\*

\*ORIGINAL DEVELOPMENT of Roche research; has special advantages in comminuted meats.

**'ROCHE'**

**ROCHE OFFERS YOU**


**"Know-How"**—from twenty years of service to the food industry.

**Quality**—Highly purified, free-flowing, readily soluble products; easy to handle.

**Quick Delivery**—from strategically located warehouses.

**Technical Service**—Available to all customers—large and small.

**Scientific Research**—to develop and improve better methods for your business—for example, new coated ascorbic acid **'Roche'**.

 **Packaging** to suit you. Wide range of package sizes; tamperproof containers; metric or avoirdupois quantities.



Buy **ROCHE** • Depend on **ROCHE**

**CALL ROCHE FOR VITAMINS**

Vitamin Division • **HOFFMANN-LA ROCHE INC.** • Nutley 10, New Jersey

NUTLEY 2-5000 • In New York City dial OXford 5-1400

Pacific Coast distributors: L. H. BUTCHER COMPANY • San Francisco • Los Angeles • Seattle • Portland • Salt Lake City

In Canada: Hoffmann-La Roche Ltd., 286 St. Paul Street, West; Montreal, Quebec





# BOLOGNA-TONE

**gives your product EYE-APPEAL  
that produces SALES APPEAL!**

With BOLOGNA-TONE your product has that freshly-cut appearance—that mouth-watering bright color that holds longer.

**BOLOGNA-TONE** (Approved by M.I.B.) is a heavy liquid with just the RIGHT color. It is an intense red, processed from quality Paprika. Because it's a liquid, there are no specks, you're sure of uniform complete dispersion.

Many leading meat packers are using BOLOGNA-TONE and agree that it has boosted their sales.

• **ORDER A TRIAL DRUM.**  
• **USE IT IN YOUR PRODUCTION**  
• **FOR ONE WEEK.**

• *Compare, see for yourself!*

• *If you're not completely happy,*  
• *we'll give you a refund on*  
• *the unused portion and pay*  
• *the freight BOTH WAYS!*



**THE BALTIMORE SPICE COMPANY**

12 S. Front Street  
Baltimore 2, Maryland, U.S.A.

# Mepaco

## SMOKE GENERATORS

### Mepaco Friction Smoke Generator

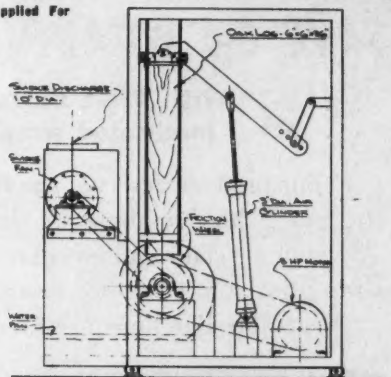
is an efficiently engineered machine for creating smoke by friction applied to a block of wood.

An air piston forces a 6" x 6" x 36" hardwood log against a circular wheel which is mounted on a heavy shaft with heavy-duty ball bearings at each end. The wheel is rotated by V-belts from a 5 HP motor. This engineering principle avoids transferring torque and heat direct to the motor, thereby preventing frequent breakdowns and extravagant maintenance.

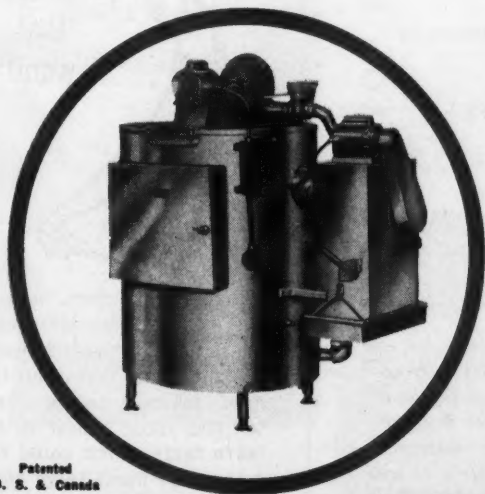
A fan draws the smoke across a pan of water, through a stainless steel filter, into the smokehouse. Since centrifugal force throws ash and any other foreign particles into the water pan, it is not necessary to water-spray smoke and thereby remove phenolic acids and other coloring and flavoring agents.



Patent  
Applied For



Plan—Friction Smoke Generator



Patented  
U. S. & Canada

### Mepaco Tipper Smoke Generator

Available in Three Sizes

**For Use With Sawdust**

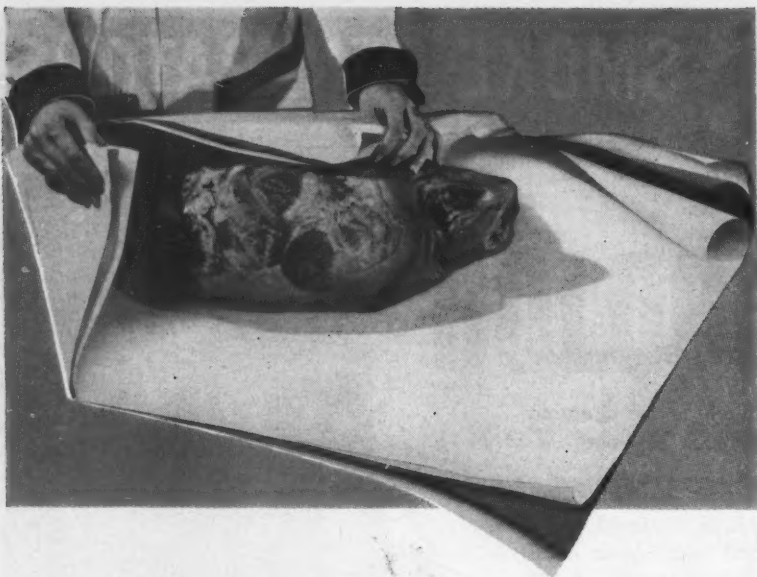
If you prefer sawdust, Mepaco Tipper Smoke Generator is reliable, tried and proven the world's most popular method of generating smoke.

Eastern Representative

JULIAN ENGINEERING CO., 5129 N. Damen Ave., Chicago 25

**WEAT PAKERS EQUIPMENT CO.**  
1226 - 34th AVENUE - OAKLAND 1, CALIFORNIA





## PROTECT YOUR QUALITY— SELL YOUR BRAND— SAVE ON WRAPPING COSTS

**With West Carrollton  
laminated wrappers**

Your product deserves the best—choose the 2 or 3 sheet combination that best meets your special requirements—with the outer wrap printed in your own design on pure white Vegetable Parchment or Gloss Parchment.

Save on your wrapping costs, too—just one operation to completely package your hams or bacon.

**WEST CARROLLTON PARCHMENT COMPANY**  
West Carrollton 49, Ohio P. O. Box 98

SALES OFFICES: New York 13, 99 Hudson St.  
Chicago 6, 400 West Madison St. • Boston 10, 10 High St.

*Serving the Food Industry Since 1896*



West Carrollton  
**GENUINE VEGETABLE  
Parchment**

See page K/Wes

AUTOClave PARCHMENT	CELERY WRAPPERS	LINERS FOR MEAT TINS	POULTRY WRAPPERS
BACON WRAPPERS	CHEESE WRAPPERS	MARGARINE WRAPPERS	RELEASE PARCHMENT
BAKERY PAN LINERS	FISH FILLET INSERTS & WRAPPERS	MASTER PARCHMENT	SAUSAGE WRAPPERS
BUTTER BOX LINERS	GIBLET WRAPPERS	MEAT WRAPPERS	TAMALE WRAPPERS
BUTTER TUB LINERS & CIRCLES	GREETING CARD PARCHMENT	MILK CAN GASKETS	TRI-WRAP & DUO-WRAP FOR SMOKED MEATS
BUTTER WRAPPERS	LARD CARTON LINERS	PARCHMENTIZED KRAFT	VEGETABLE SHORTENING CARTON LINERS
CAKE DECORATORS	QUILON & DRY WAXED PARCHMENT	POULTRY BOX LINERS	
CHEESE • MYCOBAN •			
CLEAN FOOD PAPER—For Delicatessen and Grocery Stores, also Fish and Meat Markets.			

## DETROIT PACKING COMPANY

157,000 Sq. Ft. —  
32,000 REFRIGERATED

Heavy industry • 3½ acres  
Floor drains • Power plant

- New York Central sidings.
- R.R. & trucking docks at platform level.
- Large parking areas.
- Near new Ford Expressway.

WILL BE SOLD AT

## AUCTION

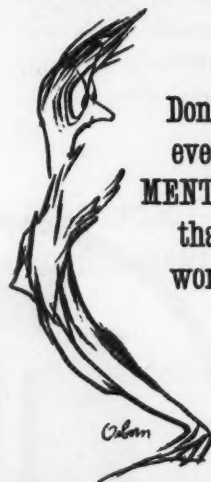
WED.—JAN. 28th  
2:00 P.M.

Sheraton-Cadillac Hotel

*Joseph H. Day*  
BERNARD H. DAY, PRES., INC.  
AUCTIONEER

7 Day St., N.Y. 7, N.Y. Dlgby 9-2000

Send for Booklet C74



Don't  
even  
**MENTION**  
that  
word!

"Frightened to death" is no figure of speech where cancer is concerned. Each year thousands of Americans lose their lives needlessly because they were too terrified about cancer to even learn facts which could have saved their lives! Learn how to protect yourself and your family by writing to "Cancer," c/o your local post office.  
**American Cancer Society**

# GEBHARDT'S CONTROLLED REFRIGERATION SYSTEM

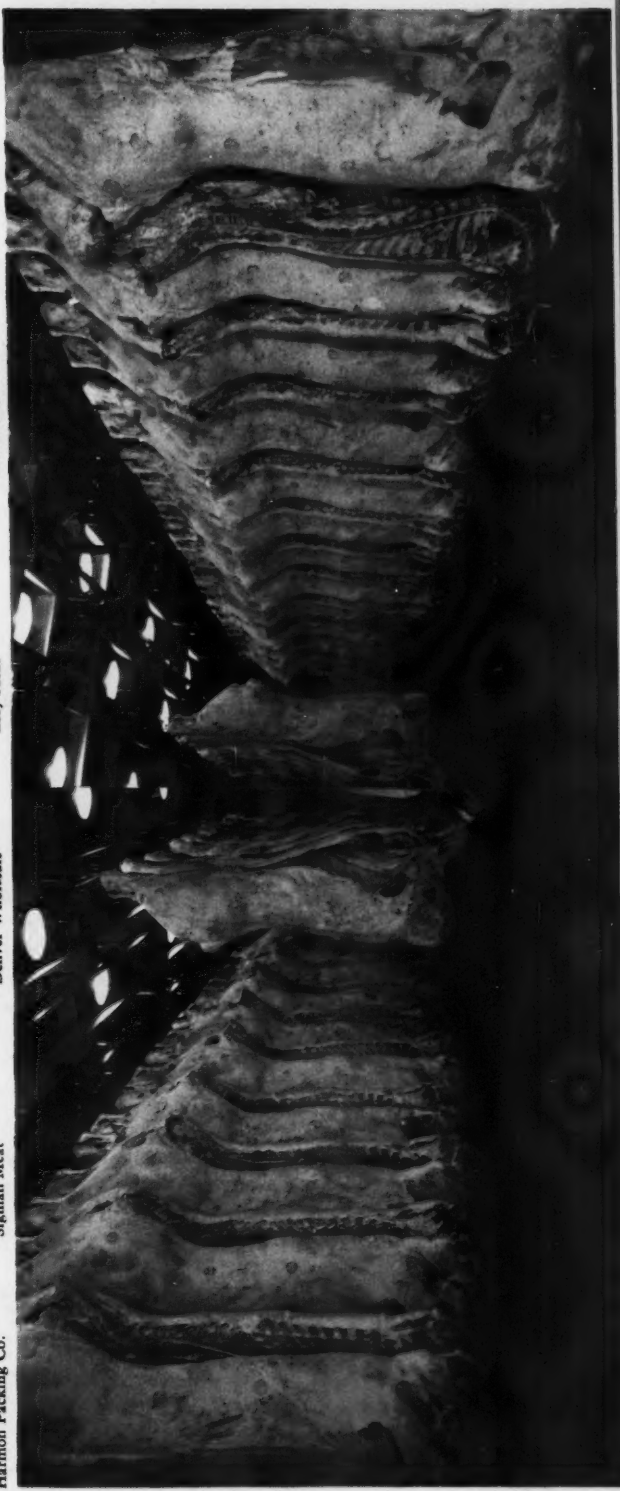
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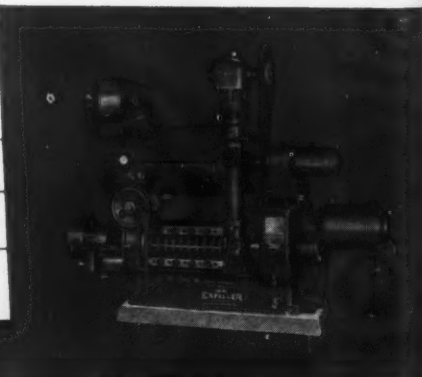


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## PROVISIONER

JANUARY 10, 1959

VOL. 140 No. 2

## We Can Dream

We cannot guess what the Eighty-Sixth Congress has in store for the meat packing industry except in one area—more spending, more taxes and/or a greater national debt.

In this era when nations shoot off rockets as prodigally as Roman candles on July 4, disburse their substance as though the earth's bounty were endless and make every ship and plane to double or quadruple the cost of its predecessors, it appears useless to hope that the Congress will economize—except, perhaps, in those essential public services which have no vocal pressure groups behind them or lack popular appeal.

However, we can still dream.

We can dream that some day the executive and legislative branches of every governing body in the United States will sit down and make two little lists.

The first list will tabulate those activities (and their costs) which are essential for the defense, common welfare and future progress of the community.

The second list will show those activities which "would be nice if we could afford them."

Then, as most families must do, the governments will say: "We have so much money to spend, and we must have the things on the first list. How much do we have left, and what can we afford on the luxury list?"

Well, we can dream, can't we?

## News and Views

**The 86th Congress** devoted most of its attention to internal organization upon convening this week, although House members submitted about 2,000 bills and resolutions on opening day. Senators held back their measures until the President's State of the Union address. While it is impossible to predict what any Congress will do, it seems unlikely that the current body will dwell as much on the meat packing industry as did the 85th Congress, which passed the Humane Slaughter Law and compromise legislation on the jurisdictional question following extensive debate. Among industry bills expected to be resubmitted this session is a measure to permit the federal government to recognize state meat inspection services so that meat inspected under approved state systems could be sold in interstate commerce. The American National Cattlemen's Association will decide next week at its Omaha convention whether to press for the third time for check-off legislation for a beef promotion program. Legislatures of 22 states also convened this week and will be followed by 23 others this year. Many will consider proposed state meat inspection legislation. Various humane societies also are pushing for state legislation patterned after the new federal law.

**Packers Attending** the 13th annual convention of the Western States Meat Packers Association will be able to obtain timely, first-hand information about slaughter methods newly designated as humane by the Secretary of Agriculture. Convention speakers will include Dr. C. Donald Van Houweling, chairman of the Humane Slaughter Advisory Committee, whose recommendations will guide the Secretary in making his designations by the March 1 deadline. Dr. Van Houweling, who is assistant administrator of the USDA Agricultural Research Service, will address the beef and livestock conservation session of the WSMFA convention, which is scheduled for Monday through Thursday, March 16-19, at the Hotel Statler, Los Angeles.

All convention sessions have been set up on a panel basis and provide for audience participation and answers to questions from those attending, according to E. Floyd Forbes, WSMFA president and general manager. Among other speakers will be H. Leland Jacobsmuhlen of Arrow Meat Co., Cornelius, Ore., WSMFA chairman, and Carl F. Neumann, secretary-general manager of the National Live Stock and Meat Board, Chicago. Jacobsmuhlen, member of the three-man Japanese hide survey team that recently returned from the Orient, will present an illustrated report on the team's findings and recommendations at the tallow and grease and hide session. Neumann will head a panel on the subject of increasing the consumption of pork in the West in view of the increased supplies expected this year.

**NIMPA Central Division** members will hear a talk by George Stark on industry problems at their regional meeting on Friday and Saturday, January 23-24, at the Brown Hotel, Louisville. Stark, president of Stark, Wetzel & Co., Inc., Indianapolis, is a NIMPA member, chairman of the board of the American Meat Institute and legislative chairman of the Indiana Meat Packers Association. The NIMPA Central Division includes the states of Illinois, Indiana, Kentucky, Michigan, Ohio and Wisconsin. Also meeting at the Brown Hotel on Saturday will be the Central Division of the NIMPA Accounting Conference. Speakers will be Lee R. Bower, Sugardale Provision Co., Canton, O., and John C. Carney, Weiland Packing Co., Phoenixville, Pa., president of the NIMPA Accounting Conference. Bower will speak on "Insurance in the Meat Packing Industry," and Carney will discuss "How to Control Direct Labor Cost."



## On-Line Electrical Stunning Method for Hogs Developed by Engelhorn of Newark

TWO VIEWS of the squeeze box and the electrical stunning operation. In the first photograph the stunning instrument is being brought down into contact with forehead of the restrained animal. Note the conveyor belt floor of the box. Walls of box are padded.

**E**XPERIMENTS with electrical stunning of hogs to render them insensible to pain prior to sticking were begun by John Engelhorn & Sons, pork packer of Newark, N. J., on December 12, 1957, and late in 1958 the firm held a public demonstration of the technique and equipment it has developed for humane slaughter. Ninety hogs were stunned during the demonstration.

The chilled carcass meat was examined by veterinarians of the federal Meat Inspection Division and others who reported that the meat had good bloom, appeared better bled and had no undesirable characteristics attributable to the stunning method.

Three thousand hogs have been stunned electrically since the Newark firm began its work and not one animal has been condemned and no broken bones have been discovered. During the initial experiments some of the lungs were condemned because of petechiae (small crimson, purple, or livid spots in the mucous and serous membranes, caused by extravasation of blood). However, since that time the veterinary inspectors have learned to distinguish the petechiae caused by stunning and the equipment and method have been modified to minimize this reaction. The lungs are now passed by the inspectors unless there are other signs that indicate a diseased condition.

Dr. L. W. Gaydosh, chief resident inspector of the Meat Inspection Division, notes that one area that requires further study is to determine what changes electrical stunning may cause in the organs of diseased animals.

Data appearing in this article cover about 1,000 healthy animals. Some of the observations were made during the public demonstration; others are reported by officials of the company and other participants in the research.

More than a year's time and about \$50,000 were spent in developing the equipment and methods demonstrated at the New Jersey plant, according to Fred Engelhorn, president of the concern. The stunning apparatus, for which a patent is pending, was worked out by the firm's technical adviser, Edgar E. Moss, who is an engineering graduate of Cornell University and was formerly chief engineer for Lever Bros.

In the development work the company had the assis-



STUNNED HOGS are dispatched while they are immobile and relaxed, approximately 45 to 75 seconds after electrical stunning.

tance of Dr. C. R. Hirschfeld, specialist in the field of electrotherapy and shock treatment for humans, and Dr. Roy E. Morse, director of the department of food science, Rutgers University. The electrical equipment, including the control box and stunning prongs, was developed because commercial apparatus which was available was found to be inadequate, according to Moss.

**STUNNING SETUP:** The experimental stunning setup in the Engelhorn plant is relatively simple. It consists of a chute which is 40 ft. long, 3 ft. high and 30 in. wide. The last 20 ft. of the chute is floored with a powered belt conveyor which travels through the squeeze box section. The walls of the box are padded with cloth-covered foam rubber. One of the sloping walls is air-powered to provide the "squeeze;" the other sloping wall is fixed. Elec-

trical apparatus consists of the control box and the two-pronged stunning tool.

Hogs are driven single file into the chute and arrive at a vertical sliding gate. The operator feeds one animal at a time through the gate onto the belt conveyor which has an incline of about 10 deg. The hog travels on the conveyor into the squeeze box which is activated by the stunning operator. The walls restrain the hog and lift his feet free of the moving belt.

At this moment the operator applies the stunning instrument—two needle-like electrodes yoked on a wooden base with an insulated handle—to the hog's forehead slightly below the ear line and above the eyes. He presses the button in the tool's handle which activates the control box regulating the electrical charge. The  $\frac{3}{4}$  in. length of the electrodes is great enough to clear the hair and penetrate the skin slightly to make a good contact with the hog.

As the stunned animal goes limp the operator removes the stunner and releases the squeeze box to allow the hog to drop on the conveyor belt that carries him to a discharge roller section on which he glides to the shackling station. During stunning the hog becomes rigid, quivers (which may include convulsive action such as kicking the feet) and then relaxes. He remains in this relaxed and insensible state for about  $2\frac{1}{2}$  to 3 minutes, according to Moss. During the period of relaxed immobility he is completely insensitive to pain, as was demonstrated by standard pain tests administered by Dr. Hirschfeld.

Using the experimental installation at the Engelhorn plant, 45 to 75 seconds were required to shackle the immobile hog, lift him to the sticking area on the second floor and dispatch him. The hog remains relaxed during the sticking operation.

Engelhorn officials report that the incidence of internally-bruised hams is as much as 80 per cent lower in the electrically-stunned animals than in hogs shackled and hoisted in the conventional manner. The estimate is based on reports by the firm's smoked meat and boning divisions.

**RATE AND RESULTS:** The company has attained a stunning and slaughter rate of 250 head per hour with the apparatus shown last week. President Engelhorn believes that the system could handle up to 600 head per hour with a single control box and stunner after improvement of the conveyors and chutes and provision for prone bleeding.

The stunner and control box are not in commercial production, but Moss estimates that the unit would cost about \$5,000. However, availability of the apparatus will depend on whether Engelhorn can obtain approval of the method from the Meat Inspection Division of the U. S. Department of Agriculture. The inspection service has been supplied with data covering 1,000 hogs stunned with the apparatus. These observations by veterinarians cover healthy animals, but do not include pathological studies of the meat or case histories concerning diseased hogs.

Since a number of representatives from humane groups were present at the demonstration, several hogs were stunned and allowed to revive in the shackling area. On awakening they walked about and grunted in a normal manner. They were dispatched with the next lot.

**HUMANE:** Some of the humane representatives present expressed positive opinions on the stunning technique. W. A. Bender, chairman of the legislative committee, New Jersey branch of the Humane Society of the United States, described the method as a "great, very great improvement."

William M. O'Grady, president of the same group, said that he considered the method humane, and observed further that it eliminated the principal objectionable feature of the present hog slaughtering method, namely, the shackling of conscious and mobile animals.

John C. Macfarlane, director of the livestock depart-



LUNGS from electrically-stunned hogs are examined closely by John C. Macfarlane, field director of New England Livestock Conservation, Inc.; Dr. L. W. Gaydos, chief MID inspector at the Engelhorn plant; Dr. A. R. Thiele, MID inspector in charge at Newark, and Dr. Roy E. Morse, director of Rutgers' food science department.

ment, Massachusetts SPCA, commented that the technique holds great promise and should be fully explored.

*(Although doubts about the acceptability of electrical stunning from the meat inspection standpoint may be resolved, it should also be remembered that the procedure must be approved as a "humane" method under the new law. There are indications that it will be examined carefully from this standpoint. See also page 50.)*

The demonstration hogs were stunned, bled and de-haired during the lunch period by a skeleton crew, and consequently, were the first in line to be dressed when the killing gang resumed work. The organs, and especially the lungs, of these animals were examined by the group.

Some of these lungs showed petechial hemorrhage, characterized in most instances by a series of small red pin points against the normal gray of the lung. The hemorrhage was more pronounced in a few cases and was a purplish blue. While their observations are subject to further investigation and clarification, both Dr. Gaydos and the veterinary inspector on the line believe that they can distinguish this condition as one attributable to electrical stunning. They also state that if such hemorrhage is due to a disease, such as hog cholera or pneumonia, other evidence of the affliction exists within the lungs, other organs and parts of the body.

Table 1 shows the numbers and percentages of lungs condemned during the first 10 tests involving 228 hogs. (These are Engelhorn's "official" tests, although a number of hogs are stunned electrically every day to increase the

TABLE 1: FIRST SERIES OF EXPERIMENTS IN ELECTRICAL STUNNING

TEST NO.	DATE	TOTAL ANIMALS	ACCEPTABLE LUNGS	PER CENT ACCEPTABLE
1	December 12, 1957	11	3	27.2
2	January 15, 1958	24	11	45.8
3	January 27, 1958	15	12	80.0
4	January 29, 1958	19	15	78.9
5	February 3, 1958	39	29	74.4
6	February 4, 1958	15	11	73.3
7	February 6, 1958	11	7	63.6
8	February 7, 1958	31	27	87.4
9	February 12, 1958	16	14	87.5
10	February 13, 1958	20	15	75.0
11	February 14, 1958	27	27	100.0
		228	171	75.0

company's knowledge of the method and to permit refinement of the equipment.) The highest percentage of condemnations—72.8—occurred in the first test, and in the final test all lungs were acceptable. The improvement is attributed, in part, to changes in technique, as well as to development of proficiency by the veterinary inspectors



in recognizing the petechiae caused by electrical stunning.

All the hogs were tagged and tattooed for the first 10 tests. During the 11th test, with the permission of Dr. Gaydos, the hogs were tattooed only to see what percentage of the hogs would be spotted by the inspectors as having been affected by electrical stunning without their knowledge of which ones had been so treated.

In a morning test 13 hogs were stunned and 10 cleared the inspection undetected. Of the three sets of lungs questioned, the first two had well-marked petechiae, but these were fine and occurred only in spots. The third set had extensive petechiae but still passed. Fourteen hogs were stunned in the afternoon test and seven went by undetected. However, what was more interesting was the fact that 12 hogs that had not been stunned were mistaken for stunned animals. Of the seven that were detected, three had very fine and slight petechiae; one had extensive petechiae but the lungs were clean inside, and the remaining three had well-marked but faint petechiae.

Another interesting fact observed in this test was the condition of the lungs of one hog which was stuck immediately upon release from the squeeze box. (It normally requires about 45 to 75 seconds for a hog to travel from the squeeze box to the sticking station.) The hog stuck immediately had spotless lungs. Engelhorn plans to explore this area further.

The firm also conducted a preliminary examination of the meat in connection with test No. 8. Loins, hams and bellies were taken from 10 hogs. The loins were held for three days and then carefully examined; the hams were cured and smoked, and the bellies were cured, smoked and sliced for bacon. The meat appeared to possess its normal color, taste, appearance and keeping quality, reports Moss. More work will be done in this area.

The firm then conducted a second series of tests involving 212 animals; results are summarized in Table 2. During this second test, in which 91 per cent of the hogs

TABLE 2: SECOND SERIES OF EXPERIMENTS IN ELECTRICAL STUNNING

TEST NO.	DATE	NUMBER OF HOGS	NUMBER OF NORMAL LUNGS	SLIGHT PETECHIAE	EXCESSIVE PETECHIAE
1.	February 20, 1958	41	53	8	0
2.	February 21, 1958	33	22	6	5
3.	February 24, 1958	28	20	8	0
4.	February 25, 1958	12	7	1	4
5.	March 1, 1958	41	30	6	5
6.	March 7, 1958	15	7	5	3
7.	March 11, 1958	10	4	4	2
8.	March 13, 1958	12	12	0	0
		212	155	38	19

had lungs which were normal or had only slight petechiae, similar petechial conditions were observed in non-stunned hogs. At times this percentage was high, states Moss.

In the final test of the second series the hogs were stuck immediately after stunning and the results were excellent. Moss observes that in any electrical stunning operation the objective should be to stick the hogs immediately.

The differences in the condition of the lungs of the hogs stunned in the tests are attributable, in large measure, to the variations in equipment and technique employed. In developing its stunner, Engelhorn tested one commercial model and developed four other types before obtaining satisfactory results with the present model. The objective is to develop a tool that is easy to apply and that will make positive contact with the hog with minimum penetration.

The control box used by Engelhorn is the result of work done with two commercial units and many modifications in the model originally built at the plant. Modifications in the control box grew out of experiments with different types of current, the volume administered, the



SOME OF THE STUNNERS developed in the Engelhorn work are examined by John C. Macfarlane; Fred Engelhorn, president of the company, and Edgar E. Moss, chief technical engineer of the Newark organization. Moss worked out the stunning apparatus.

duration of the stunning period, the peak attained, etc. The firm tried out many different combinations of these factors and studied the electrical current characteristics.

Alternating current, direct current, pulsating current and various combinations thereof were tried. Best results in terms of a minimum petechial condition were obtained with a spike (pulsating direct) current which, when plotted with an oscilloscope, has a series of narrow rectangular bars that fall slightly below the positive line.

It was also determined that it is desirable to reach the peak in a minimum of time. A peak current of 700 to 900 milliamperes is employed that gives a charge of 400 to 600 volts, depending on the resistance of the animal. The peak charge to the animal is attained within 1/2 second with a duration of 1 second. Moss comments that the peak and its timing require additional research.

The control box, which includes a converter, a timer, an interruptor and an on-and-off light, works from 110-volt, 60-cycle, alternating current.

The operator wears rubber boots and rubber gloves within heavy duty leather gloves. The stunning device is well insulated.

If the operator should make poor contact with the animal, as he does occasionally, he may have to restun it. However, the animal seems to experience no pain since it remains quiet in the squeeze box.

President Engelhorn and other officials of the firm hope that the humane slaughter advisory committee appointed by Secretary of Agriculture Benson will consider the results of their work before making final recommendations as to the designation of humane slaughter methods.



DR. L. W. GAYDOS, chief MID inspector at the Engelhorn plant, opens the skirt of an electrically-stunned carcass.

## Oscar Mayer Reports 1.57% Return on Sales

Oscar Mayer & Co., Inc., Chicago, this week reported net earnings of \$4,073,242, amounting to 1.57 per cent on sales of \$260,233,612, for the fiscal year ended October 25, 1958. This compares with 1957 net earnings of \$4,121,274, or 1.67 per cent return on total sales of \$246,254,721. Earnings per share of common stock were \$3.61 in 1958, against \$3.66 in 1957.



O. MAYER, JR.

In the annual report to the company's stockholders, Oscar G. Mayer, jr., president, said that because of the strong demand for meat, dollar sales set a new company record even though physical volume during the year was down 3 per cent. He attributed the slight decrease in net income to the reduced supply of livestock, which prevented the company from utilizing its production facilities at optimum levels, and to increases in wages and other costs.

The company's capital expenditures totaled \$3,882,000 in 1958, compared with \$5,159,000 in 1957. Mayer said that this decrease resulted from the longer time required to plan several major projects approved during 1958 and that most of these expenditures will be made in 1959. He reported that the company's combined outlay for additions to its properties and modernization of plants and equipment during 1958 and 1959 should approximate \$10,000,000. Major building projects completed during 1958 included a four-story building and facilities for anesthetizing hogs at the Davenport, Ia., plant. Construction of a similar facility which provides an efficient and humane method of hog slaughter was started last year at the Madison plant.

### Inspection Rules Collected

The various amendments and additions to the federal meat inspection regulations and other rules dealing with animals and animal products since the original codification of Chapter I, Title 9, have been brought together in their entirety in a republication of regulations by the Agricultural Research Service, Department of Agriculture, in the *Federal Register* of December 23, 1958.

## USDA Market News Hog Quotes Give More Facts

U.S. Department of Agriculture price quotations on live hog sales will in the future carry additional detail to show more clearly the price differential between grades, the Department announced this week. (See page 59 for the new quotations.)

Space has been provided in the daily market news tabulations for establishing prices by weight groups on individual grades as well as the usual combinations of mixed grades.

This change in detailed quotations, a representative of the Market News Service said, is in line with the trend toward selling hogs on a grade basis.

During the past few years there has been, at many markets, a gradual shift from selling hogs on a weight basis to selling on a combined weight and grade basis. With grade increasing in importance as a price determining factor, it is believed this change in quotations will provide more meaningful reports.

However, at markets where hogs continue to sell largely in mixed lots, mainly on a weight basis, it will be necessary to continue quoting prices on a mixed grade basis.

"The influence or lack of influence that grade has on price will be more clearly depicted in future reports," the market news spokesman said. "We shall continue, in all our market news reports, to take into consideration and provide information on all factors that influence price and trends."

### Here's Who Owns Hormel

Although more women than men own shares in Geo. A. Hormel & Co., Austin, Minn., the men have larger holdings, according to H. H. Corey, chairman.

The company has 2,751 stockholders, an increase of 266 in the past two years, he reported at the recent Hormel annual meeting. Of the total number, 43.1 per cent are males; 51.1 per cent females; 1.9 per cent, educational, religious, institutional and corporate organizations, and 3.9 per cent, guardianships, estates, trusts, etc.

With respect to the number of shares, 18.9 per cent are held by males, 15.1 per cent by females, 43.6 per cent by educational, religious, institutional and corporate holders and 22.4 per cent by guardianships, estates, trusts, etc.

As to location of stockholders, 41.8 per cent are in Austin; 22.4 per cent are elsewhere in Minnesota; 35.6 per cent in the U. S. outside Minnesota, and 0.2 per cent in foreign countries.

## Here Are Dates, Places For Renderers' Meetings

The Middle Atlantic Renderers Association will be the first of the various groups of renderers to meet in 1959. The annual meeting of the Middle Atlantic organization is set for Thursday, January 15, at the Warwick Hotel, Philadelphia.

Other meetings scheduled for the year include: Allied Eastern Renderers Association, annual banquet, February 10, Plaza Hotel, New York City; Pacific Coast Renderers Association, annual convention, February 12-14, Fairmount Hotel, San Francisco, and National Renderers Association, board meeting, February 20-21, Netherland Hilton, Cincinnati.

Also, Southeastern Regional Renderers Association, spring meeting, April 10-11, Buena Vista Hotel, Biloxi, Miss.; NRA Fourth Regional Area, May 15-16, Manger Hotel, Rochester, N. Y.; NRA Seventh Regional Area, September 21-22, Cosmopolitan Hotel, Denver, and NRA 26th annual convention, November 4-7, Hollywood Beach Hotel, Hollywood Beach, Fla.

## Key Earned 1/3c on Each \$1 of Sales in 1958 Year

Krey Packing Co., St. Louis, earned a profit of 1/3c on each dollar of sales in the 1958 year, according to John F. Krey, president of the firm, who said this "certainly is an inadequate return."

Krey attributed the lower profit margin to increased competition in southern markets from southern packing companies and to the rapid growth of chain and co-op stores with central purchasing. His comments appeared in *The Kreyterion*, employee publication.

## Beef and Salt Are Wed in West Coast 'Beef-O-Rama'

"Beef-O-Rama" is the theme of a tie-in beef promotion program launched January 1 in Pacific Coast markets by the California Beef Council and Leslie Salt Co. Leslie is said to have invested \$50,000 for the three-month campaign, which will feature 120,000 large beef posters and 1,200,000 free recipes promoting the use of such cuts as prime rib roast, steaks, pot roast, beefburgers, swiss steak and stew meat.

Materials will be distributed by Leslie representatives in 3,000 retail outlets. Store clerks will wear special lapel tags which will carry the message, "Serve Beef Today."

# "Partridge"

## Packs a Peck of Product in New Plant Addition

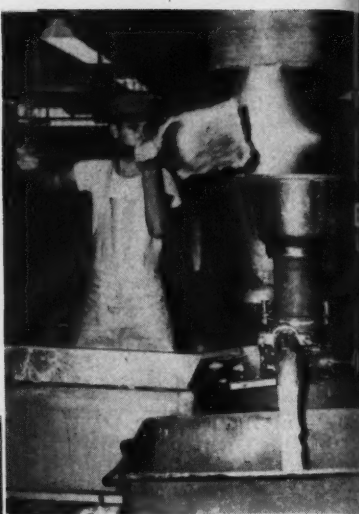


ABOVE: Grinding is generally done at rear of manufacturing room with two units. RIGHT: All primary emulsification is performed with this high-speed cutter.

ONE of the nation's oldest independent meat packing organizations—The H. H. Meyer Packing Co. of Cincinnati—has recently completed a modern four-story addition to its plant. The Meyer company's trade symbol, "Partridge," has long been a familiar sight on the streets and in the stores of old "Porkopolis" and the surrounding territory.

H. Harold Meyer, the firm's president, reports that the new building and its modern facilities, which functionally complement those of the older structure, provide the plant with much needed elbow room for its sausage and allied operations. The addition of 20,000 sq. ft. has enabled vice president George Schlereth to streamline operations, achieve better flow and eliminate the minor annoyances inherent in tight quarters. Furthermore, the addition permits the firm to expand its sausage operations in an orderly manner as the need arises.

The firm's consulting architects designed the building in



ABOVE: Fine emulsifying is done with mill located in the stuffing room. LOWER LEFT: Hand-linked product is turned out by several operators at this table.

such a manner that it would be a continuation of the existing adjoining structures. Management has proceeded carefully in its overall building program to insure integration of product flow between various buildings. For example, the stuffing department, located on the new building's first floor, adjoins the sausage chop room, fresh meat cooler and smokehouse aisleway. Another example lies in the location of the revised bacon slicing room on the second floor of the new building and next to the second floor smokehouse aisleway. In like manner, the frankfurter packaging department in the new addition's basement is placed behind

the order assembly cooler. This foresight avoids much needless handling characteristic of a multi-story operation.

Several interesting construction features have been incorporated in the new structure. The walls of the basement, first and second floors are faced to the ceiling with glazed tile. The additional cost of this type of construction is

OVERALL view of main bank of stuffers photographed from rear.

EXTRA stuffer is needed to handle the manufacture of pork links.





justified, according to Meyer officials, on the basis of maintaining the best sanitary conditions with minimum effort. To safeguard the tile from damage by sausage and meat trucks, a steel-rimmed concrete base has been installed that extends several inches from the wall's face. In the sausage stuffing room the columns are protected with stainless steel shields.

The third floor of the new structure, at present used for dry storage, is partially insulated and equipped with plumbing, electrical and refrigeration lines to permit ready conversion to a processing area.

The first three floors are refrigerated. In addition, the stuffing department is air-conditioned to 70° F. On the other two floors fin-type expansion coils are used to maintain the proper temperature. The fin-type coils virtually blanket the ceilings of the two floors, holding the desired room temperatures by natural air flow. This feature is said to add to the comfort of the employees. Defrosting of the fin-type coils is done on a controlled cycle assuring humidity control and peak operating efficiency.

Glass block windows are installed in the walls fronting the outside and they transmit a high level of natural light. Artificial light is supplied by properly spaced rows of fluorescent lighting.

From the chopping room, which is equipped with conventional modern equipment, the meat is transported to the stuffing department. Finer emulsions are prepared in the stuffing room. Six conventional stuffers, five on one side of the room, and one on the opposite side, are located in the stuffing room. The firm uses nine standard linker machines to link wieners. Wieners and other link items are produced in both cellulose and natural casings.

An overhead track with crossover spurs loops the stuffer lineup. This arrangement makes it possible to push trolley cages to the stuffing stations, move the filled cages onto the crossover spurs which flank the stuffing tables and to push them thence to the smokehouse alleys or to the product holding coolers. Back-tracking is avoided and the distance the finished sausage must travel is held to a minimum.

The organization uses cage trucks for larger sausage because management believes that the truck possesses several advantages. The sausage can be moved as a unit from stuffing through processing and chilling to the order assembly department. The truck is held in the order assembly cooler until the product is removed from it. Trucks can be moved with ease and safety onto the elevators in the multi-story plant.

Three packaging lines are located on the second floor; two are designed for sliced bacon and the third is for sliced dried beef. The thinly sliced beef moves from the slicer on a mesh chain belt to one of five weighing and



**SKINLESS** frankfurts for bulk sale are peeled here and banded before they are placed in boxes and conveyed to string-tying station.

packaging stations. At these stations, each of which has a stainless steel table mounted to the frame of the conveyor, a two-girl team check-weighs and places the meat in pouches. As the very thin slices are fragile, special equipment was designed by the firm to transfer the product to pouches. This consists of a wide-mouth frame which is welded to the scale platter. In one operation the slices are placed on the platter and weight is made. Simultaneously, the other operator places the pouch on the frame. When weight is made, the scaler slides product into the open pouch and the other operator removes the filled container and places it on the conveyor which carries it to the sealing machine.

At the sealing machine the filled packages are sealed in groups of four. The air is evacuated from the packages and replaced by an inert gas. The inert gas prevents the thin fragile slices from adhering

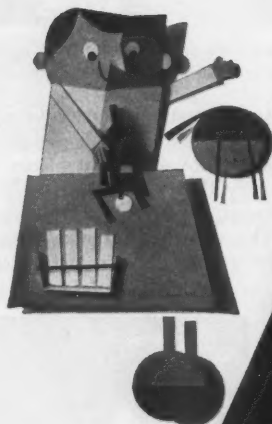
**BULK** cartons of skinless wieners are quickly tied with string at this final station. Packaging is done on second floor.

[Continued on page 33]

**LEFT:** Two peelers supply 1-lb. frank line. **CENTER:** 1-lb. packs travel in belt-mounted mandrels. **RIGHT:** Conveyor sealer makes final seal.



*At KVP, paper technicians are constantly working to develop new kinds of paper...and make today's papers even more useful. We manage 3,400,000 acres of forest, from which we make our own pulp and paper. We specialize in food protection papers.*



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KVP's customers in the meat packing field know that KVP paper mills are exceptionally clean—and that KVP papers for food protection are specially "treated"—will not cause off-tastes, or spoilage.

KVP Meat Protection Papers are a very important part of our business. They represent an unusually wide range of papers.

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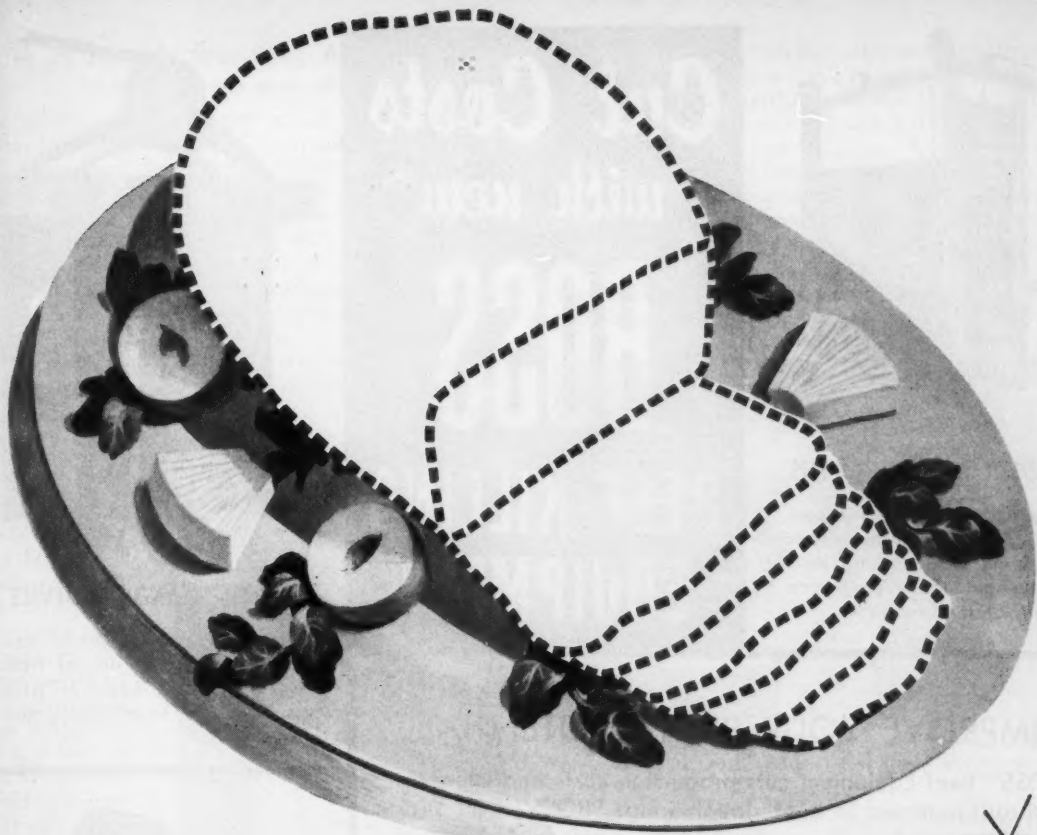
If you have an unusual need or problem, whether it be storage, shipment or display of meats and poultry our paper technicians will welcome the opportunity to solve the problem.

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Please send us:

☐ Information on Swift's Superclear Gelatin.

☐ 100 lb. trial drum of Superclear to be tested in our operations. If not fully satisfied, we may return it for credit at Swift's expense.

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31

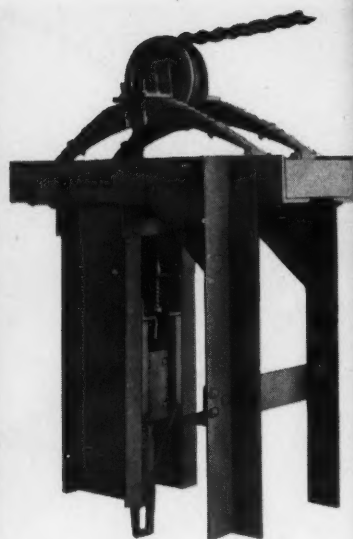




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Increases efficiency by positioning animal properly and delivering it to hoisting location without manual assistance. Single or tandem units.

# Cut Costs with new **BOSS** BEEF-KILLING EQUIPMENT

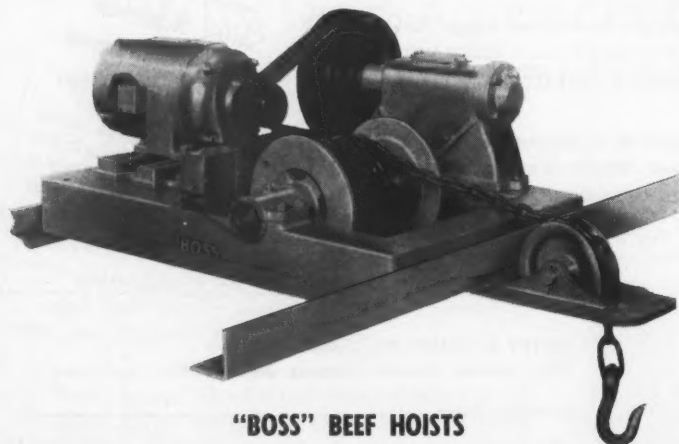


### "BOSS" LANDING DEVICE

Automatic unit for smooth and sure transfer of animal from hoist to rail. Semi-elliptic springs add to efficiency and life of unit.

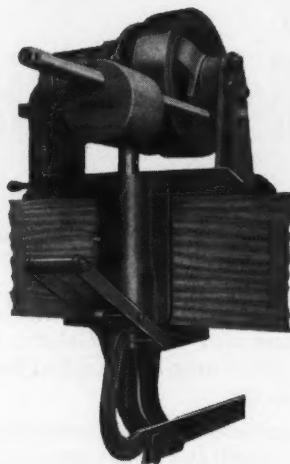
## IMPROVE YOUR PROFIT-POTENTIAL

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Electric hoist efficiently raises carcasses directly to the bleeding rail. Standard, brake type motors in 5 H.P. and 7 1/2 H.P. are available.



### "BOSS" CARCASS DROPPER

Compact, efficient device for lowering carcasses from the bleeding rail to floor, controlled by internal expanding brake. Patented spring-actuated hook return to bleeding rail eliminates objectionable return weights.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



## H. H. Meyer's Four-Story Addition

[Continued from page 29]

to one another and the absence of air in the package maintains the original flavor of the product.

Both bacon lines are equipped with high-speed slicers, packaging conveyors and automatic wrapping machines. One of the bacon lines was recently equipped with an automatic weighing device with which management is pleased since its use has brought about a substantial reduction in the overall cost of packaging sliced bacon. Less labor is required to do the weighing job on both 8- and 16-oz. packages of sliced bacon.

In one innovation devised recently by the plant, the wrapped packages of bacon are slid directly from the wrapping machine into their fibreboard shipping container.

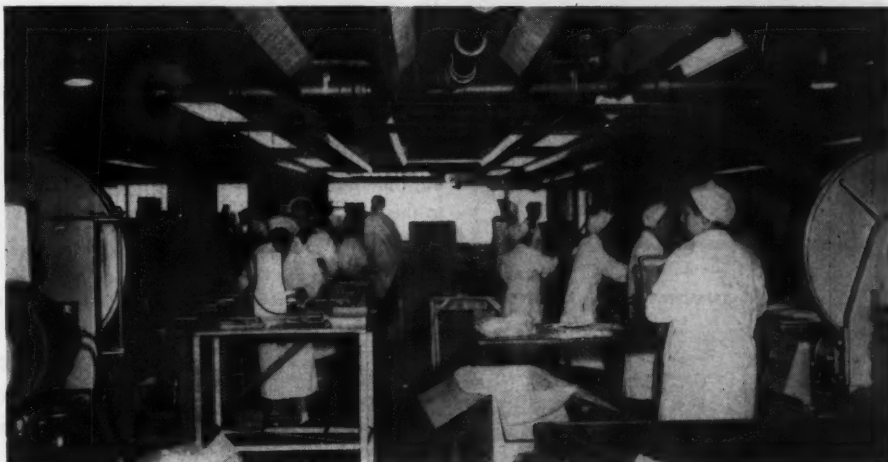
The wiener, frankfurter and pork sausage packaging department is a three-line operation. On the 1-lb. packaged wiener line, two automatic peelers discharge their output into plastic bins. One operator inspects for imperfect peeling, uniformity and quality of the individual links. Ad-

joining the bins is a two-belt conveyor table equipped with stainless steel mandrels. As the conveyor moves by the first operator, a printed cellophane sheet is placed in the mandrel and followed by a layer of wieners. The following operator places the second layer of wieners and aligns the group. The next operator places a greaseproof cardboard on top, partially wraps and makes the bottom seal of the cello wrap with a suspended sealing iron. The suspended irons were found to speed up the operation since they remain close to the work at all times. The next



**FILLED POUCHES** of dried beef are placed in trays mounted on the conveyor which carries them to the machine where they are filled with inert gas.

**LOOKING DOWN** the two high-speed bacon slicing and packing lines which end in wrapping machines. An automatic weighing device was recently installed on one of the lines and has reduced the amount of labor needed to do the weighing job. Note the overhead fin coils with which the area is refrigerated.



operator tucks in the ends and, after removing the package from the mandrel, places it in a finishing sealer. The sealed packages are discharged at a packoff station where they are placed in cartons and tied with a rubber band by the last operator on the line.

The packaging belt has a variable speed drive to handle the output from one or two peelers.

The semi hand-wrapped package is a tight one which is highly desirable from the merchandising standpoint.

Another line handles bulk packages of banded wieners. The wieners are de-strung, stripped of casings and discharged into plastic bins. From the bins they are placed on



**PACKAGED** pork links are placed on roller conveyor running down center of table; note empty cartons stored above the conveyor.

conveyors which take them to the automatic banders. The output of the banders is weighed in bulk and placed in chipboard boxes which are then conveyed to a central location where they are string tied.

Platform heights for equipment were planned to simplify product handling, to employ gravity, where possible, and to fit in with subsequent operations. Manual operations were studied to hold reaching distances to a minimum.

Different kinds of peelers are used to handle frankfurts ranging from the cocktail type to slender bun wieners.

Cartons in which pork links are packed are stored on a shelf above the roller conveyor which runs down the center of the packaging table. Links are separated into groups of two and placed in the parchment paper-lined cartons. The cartons travel on the roller conveyor to the check weighing stations where operators make the final adjustments and lock the cartons.



**Buffalo  
SERVICE**

MAdison 4911  
Buffalo, N. Y.

## When should you think about **SERVICE**

**Service is the most  
important word in the world  
when you need it... and even  
the very best equipment  
needs it occasionally**

The time to think about "service" is when you are buying new equipment. It is just as important as the equipment itself. Ask yourself: "Does the manufacturer have a high reputation for 'service'? Does he have the right kind of organization? Is it experienced, fast on its feet?"

If you do check (or don't already know) you'll find that Buffalo has always had an *outstanding reputation* for "service" among sausage-makers. Buffalo *specializes* on sausage machinery...devotes its full attention to this one thing. Buffalo has had the years of experience necessary to develop the finest machinery and nation-wide servicing arrangements.

CONVERTERS • GRINDERS • MIXERS • STUFFERS and Related Sausage Machinery



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machinery and efficient service  
for ninety years**

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For Thoroughly Uniform Mixing and Highest Quality Products. Standard and Vacuum. Capacities from 75 to 2,000 lbs.

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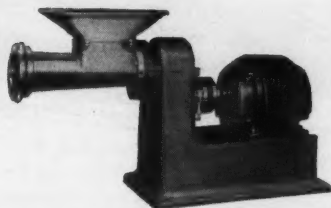
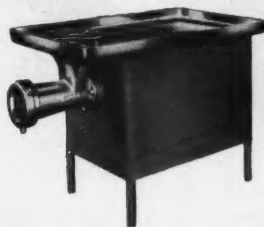
Shortens Smoke Period  
... Improves Product  
Color ... Gives Complete  
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### **SMOKEMASTER**



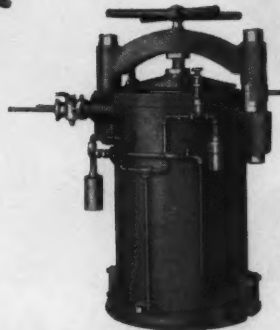
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Reduce Cutting Time up to 50% ... Save on Labor ... Get Finer Texture and Higher Yield. Models for almost every size of plant.



### **COOL CUTTING GRINDERS**

Machined Feed Screws and Polished Cylinders give Clean, Sheer, Cool Cutting Action. Capacities from 1,000 to 15,000 lbs. per hr.



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Gives You Greater Yield and Better Casings.  
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*for your Easter hams*



with **NEVERFAIL**  
*Pre-Seasoning*  
**3-DAY HAM CURE**

NEVERFAIL . . . the spiced cure . . .  
pre-seasons as it cures . . . gives your  
ham a distinctive flavor all its own.



See page J/16

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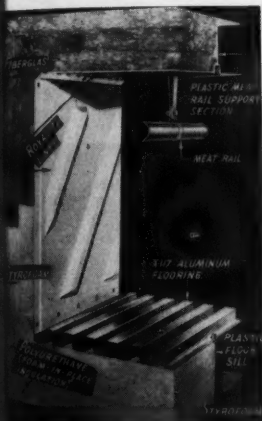
Plant: 4819 South Ashland Avenue

In Canada: H. J. Mayer & Sons Co. (Canada) Limited, Windsor, Ontario

# NEW EQUIPMENT and Supplies

Further information on equipment and supplies may be obtained by writing to manufacturer direct or writing The Provisioner, using key numbers and coupon below.

**NEW INSULATING TECHNIQUE (NE 633):** In the manufacture of refrigerated trailers, the Clark Equipment Co., Spokane, Wash., employs Fiberglas



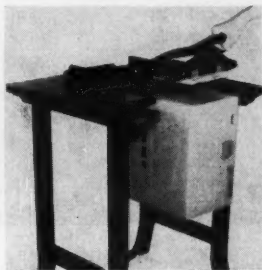
reinforced plastics, polyurethane foam and conventional materials. Use of Fiberglas floor sills, with reinforced polyester resin structural webs, permits insulation to be installed between these members, instead of on the top face. Moisture-proof Styrofoam has been installed in areas where condensation is a problem.

**NEW CORRUGATED BOARD (NE 650):** This polyethylene-coated board is moisture and greaseproof and represents an important stride in the packaging and shipping fields among meat packers, manufacturers of dairy products and non-food firms. This board is produced by U. S. Industrial Chemicals Company of New York City.

**AIR LINE FILTER (NE 647):** For compressed air systems, this filter has a dual cleansing principle and uses an interchangeable throw-away type filter cartridge. It is claimed that the air enters the filter and passes through a directional flow chamber which creates a cyclonic separating action within the plastic bowl. Dirt, grit, condensate and other foreign matter are automatically separated from the air stream and forced to the bottom of the bowl where they are trapped by a brass baffle. The residue is blown out by simply opening the blow-off valve. Manufactured by Perfecting Service Company, Charlotte, N. C.



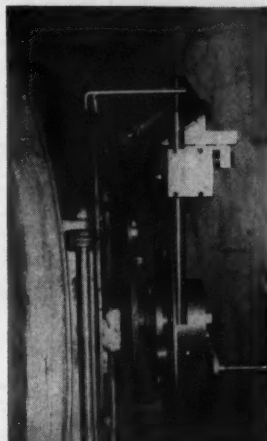
**ROTARY IMPRINTER (NE 625):** This is a manually-operated machine that imprints contents, brand and distributor or packer



name and address on the ends of shipping containers; copy legends up to 9 in.

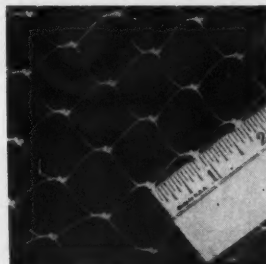
wide by 6 in. high are possible. Rotary Imprinter, Inc., Hillside, N. J., claims that this portable, low-cost unit makes it possible for small plants to dress up their cartons, print both ends and imprint attractive private brands.

**MEAT SLICER KNIVES GRINDER (NE 649):** The Raine grinder improves product appearance and slice uniformity on bacon and beef; the grinder in-



creases knife life, eliminates excess inventory of knives and reduces honing. Several turns of the knife shaft give the knife a perfectly ground beveled cutting edge. Manufactured by the Keebler Engineering Co., Chicago.

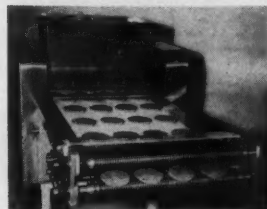
**NYLON PUDDING NET (NE 648):** Manufactured by Koch Supplies, Kansas City, these nylon cooking nets are



non-porous and durable; knotted by hand in an extra

fine mesh that prevents smaller pieces falling through. It is claimed that these nets do not stretch, rot or tear; neither do they absorb meat juices from the cooking tank.

**MEAT-FORMING MACHINE (NE 646):** This



Multi-Matic machine is a multiple-cavity type, self-fed from an open hopper. Machine is portable which permits it to be moved for cleaning. Available with an optional scoring attachment, run by a takeoff of the main drive. The Multi-Matic was developed by the Bridge Machinery Co., Palmyra, N. J., and is also sold by Efficiency Equipment Co., Philadelphia.

**NEW TILT CAB TANDEM MODEL (NE 632):**



Seven new Ford tilt cab tandems are available on special orders from 37,000 to 51,000 lbs., and with GCW ratings of up to 75,000 lbs. Eight rear tires on the tilt cab tandems provide more flotation. Ford offers six V-8's and three super V-8's. The latter include 226 hp., 401 cubic in.; the 260 hp., 477 cubic in., and the 277 hp., 534 cubic in. For positive fuel feed to the super duty engines, the electric fuel pump is located in the fuel tank of the tandem.

Use this coupon in writing for further information on New Equipment. Address The National Provisioner, 15 W. Huron St., Chicago 10, Ill., giving key numbers only (11-10-59).

Key Numbers .....  
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40<sup>th</sup> Year  
of Service  
and  
Food Science

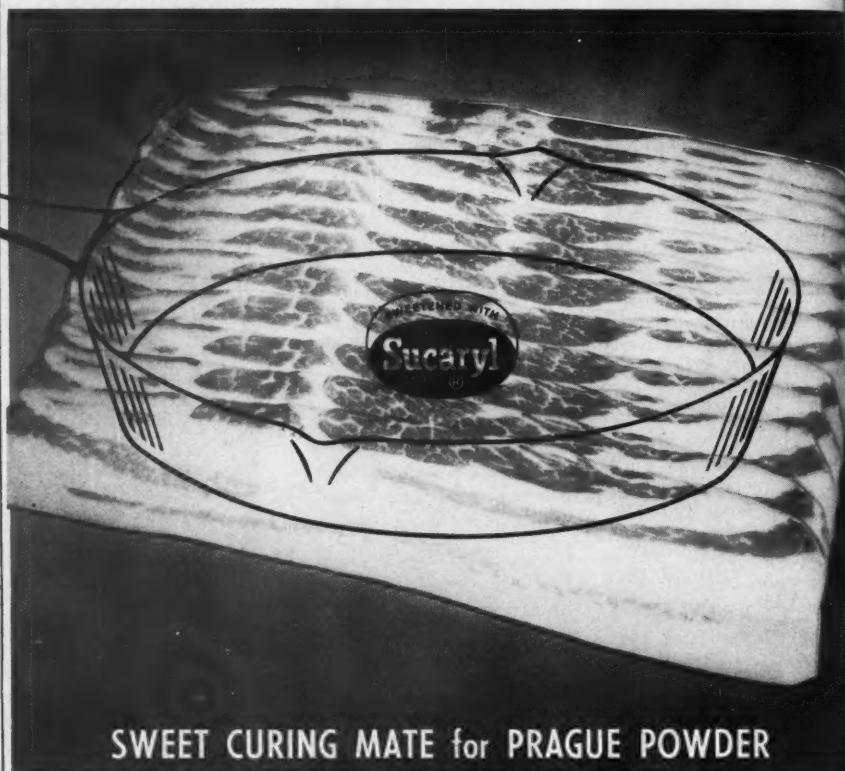
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EXCLUSIVE DISTRIBUTOR  
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MEAT INDUSTRY  
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for Full Bloom  
of Color  
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*Use in Pumping Pickle and Dry Curing*

The bacon fries golden brown — not a burnt, brittle black. Cooks so sweetly satisfying, brings customers back. Sucaryl is 30 times sweeter than cane sugar!

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UNION, N. J., 855 Rahway Ave.  
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## AMI Workshops to Stress 'How' of Effective Selling

The three sales managers' workshops to be sponsored this year by the American Meat Institute will emphasize the practical know-how of effective selling, with special stress on selling large accounts, the AMI has announced.

Subjects to be covered in the courses are: "How to lay out salesmen's territories, set quotas, route salesmen;" "How to work with salesmen in the field;" "How to develop and control salesmen's records and reports;" "How to plan and manage your time;" "How to select a sales supervisor from your salesmen;" "How to be an effective leader to your men;" "How to handle difficult 'people' problems;" "How to increase the effectiveness of your speaking voice;" "How to develop morale and team spirit," and "How to make campaigns successful."

In addition, there will be a profit project unit containing materials for another series of six or more sales training meetings covering the following: "How to sell the large account buyer;" "How to find and open new accounts;" "How salesmen can handle credits and collections," and "How to manage time to cover the territory more effectively."

First of the workshops will be on February 26-28 in Chicago, the second on March 5-7 in New York City and the third on April 30 through May 2 in Chicago. The cost per person has been reduced to \$295 from \$400 charged for the 1958 workshops. This year's series again will be conducted by the firm of Poetzinger, Dechert and Kielty.

Additional information may be obtained from John Moninger, director, department of special services, American Meat Institute, 59 E. Van Buren st., Chicago 5, Ill.

## Griffith's Dr. Lloyd Hall To Be Honored by Chemists

Dr. Lloyd A. Hall, technical director of The Griffith Laboratories, Inc., Chicago, has been chosen to receive the honorary membership award of the American Institute of Chemists "for noteworthy leadership in food and industrial biological chemistry, his help and encouragement of young chemists and his enthusiastic and unflagging crusade in behalf of higher professional standards and public recognition of professional chemists."

The award will be presented by Emil Ott, AIC president, on January 14 at the Furniture Club of Chicago. Speakers will include Chicago Mayor

Richard J. Daley on "Lloyd A. Hall—the Citizen" and F. Willard Griffith, executive vice president of The Griffith Laboratories, on "Lloyd A. Hall—the Chemist."

## Rath Shows Hog Raiser How

The Rath Packing Co., Waterloo, Ia., has built an experimental hog farm on the outskirts of Waterloo to demonstrate to swine producers the advantages of multiple farrowing, meat-type hog production, disease control, proper feeding and management along with better utilization of

the equipment employed on the farm.

"It is expected that the net result of operation of the farm will be to insure from Rath's producers a steadier year-round supply of hogs of superior quality," said Howard H. Rath, chairman, and A. D. Donnell, president, in the company's annual report covering the 1958 fiscal year.

## Meat-Type Hog Conference

The Chamber of Commerce of Little Rock, Ark., will sponsor the state's first meat-type hog conference on April 10 and 11 at Little Rock.

# HIGHLY PROFITABLE SKINNING OPERATIONS

using a

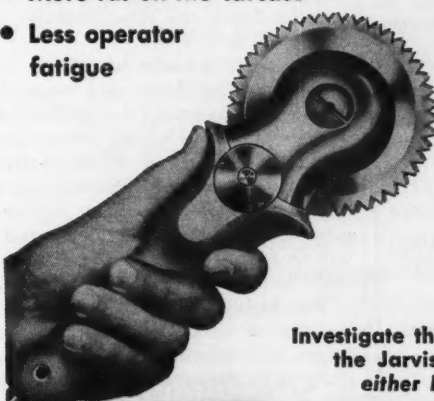
# Jarvis DEHIDER

**With Skilled or Unskilled Operators**

- Greater efficiency on kill floor
- Cleaner, smoother hides
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- Less operator fatigue



New improvements on the Jarvis Dehider now give it even longer life and lower maintenance costs! The Jarvis Dehider is a precision power tool—rugged . . . safe . . . easy to operate. Oscillating blades remove hides without scoring to give you unblemished hides which command top quality prices. All fat is left on the carcass, resulting in more meat, less unprofitable scrap.



Investigate the savings offered by the Jarvis Dehider. Available in either Electric or Pneumatic Models.

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Write today for list of distributors and catalog giving full information and prices.



# BETTER SAUSAGE and LOAVES with NEW PERLENE

*The Flour That Emulsifies*

## High Quality

Perlene is bland and has no floury taste. Natural flavor of your sausage or loaf formula is retained. Holds more of the natural meat juices which means improved flavor and less shrinkage.

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Perlene costs considerably less than other emulsifying agents.

## Improve Profits with Better Yields

Perlene is an entirely new binder flour which emulsifies — improves moisture and fat balance for better yields. Every user reports increased yields.

Right now is the ideal time to actually test Perlene in your sausage operation. A letter or phone call will bring you all the facts, including Perlene's surprisingly low cost. Or, use the coupon below for more information.



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## Higher Salary Tests Set For Federal Wage-Hour Exemption of 'White-Collar' Workers

Meat industry management is asked to check salary payments of employees for whom it is taking the executive, administrative and professional overtime pay exemption under the Fair Labor Standards Act. Effective February 2, 1959, new salary tests apply to these "white collar" employees for exemption purposes, according to Clarence T. Lundquist, administrator of the U. S. Department of Labor's Wage and Hour and Public Contracts Divisions.

The new test for executives is \$80 a week (or \$346.67 a month), paid on a salary basis. The former test was \$55 a week (\$238.33 monthly). For administrative or professional employees, the new salary requirement is \$95 a week (or \$411.67 a month) on a salary or fee basis. The previous rate was \$75 a week (\$325 a month).

The new salary tests are the result of amendment of Regulations, Part 541, on this "white-collar" employee exemption. Under the Act the administrator is authorized to define and delimit the terms "bona fide executive, administrative and professional" for purposes of exemption of such "white-collar" employees.

Unless specifically exempt, employees engaged in interstate commerce or the production of goods for interstate commerce must be paid a minimum of \$1.00 an hour and at least time and one-half their regular rate for all hours worked in excess of 40 a week.

In addition to setting salary tests, Regulations, Part 541, provide the employee's job must meet specific tests on duties and responsibilities, if exemption is to apply.

The new amendment makes no changes in the duties and responsibilities requirements. Also unchanged are the provisions setting shorter duties tests for executive, administrative and professional employees earning a higher salary. But the salary requirement under these shorter duties tests will be \$125 a week, paid on a salary basis, instead of the former \$100.

The higher salary rates were set because of widespread increases in wages and salaries that have taken place since January 1950, when the now-superseded tests were established. The wage-hour administrator set the new tests after considering evidence obtained from employers, employees and the general public at extensive public hearings.

Of course, the new amendment does not mean that executive, admin-

istrative or professional employees must be paid the specified higher salaries. If an employee does not meet the salary test—and the other requirements of the regulations—he will not qualify for the exemption. In such an event, his employer must pay him in accordance with the Act's minimum wage and overtime pay provisions, unless one of the other statutory exemptions is applicable.

"While noting the new salary requirements, employers may find it to their advantage to review once more all the duties tests for exemption of these 'white-collar' employees," says Lundquist. The improper application of this exemption is usually due to the employer's having too hastily assumed an employee is exempt, either because the worker has an important-sounding job title or because he is paid a good salary."

Among the basic duties and responsibilities requirements for exemption are the following:

An executive employee's primary duty must be the management of the enterprise, or of a recognized department or subdivision;

An administrative employee must primarily perform office or non-manual field work of substantial importance to the management or operation of the business;

A professional employee must primarily perform work requiring advanced knowledge in a field of science or learning, or perform creative work in an artistic field.

Other duties tests, set forth in the Divisions' Regulations, Part 541, must also be met.

Administrator Lundquist invites employers who have any questions about the exemption to consult with the nearest wage-hour office. Copies of Regulations, Part 541, may also be obtained free from the divisions. Regional offices are located in the following cities: Boston, New York, Chambersburg (Pa.); Birmingham, Cleveland, Chicago, Kansas City, Dallas, San Francisco and Nashville.

In addition, there is at least one field office in almost every state.

## Raw Garbage's Last Stand

A bill requiring the cooking of garbage to be used as hog feed is expected to be introduced in the Connecticut legislature early this year. Connecticut is the only state that does not prohibit the feeding of raw garbage to hogs.



## Air-Powered Thor Stunner Wins ASPCA Hopkins Award

The first successful air-powered animal stunner, introduced recently for meat slaughtering operations by Thor Power Tool Co., Aurora, Ill., has won the James Hopkins Award, presented by the American Society for Prevention of Cruelty to Animals, as the year's outstanding humane slaughter development.

Warren W. McSpadden, general manager of the ASPCA, said the society will make a four-way presentation at its annual meeting in New York City next spring to Donald Willems, 13-year veteran of the meat packing industry, and mechanical designer Henry Spitzley, originators of the air stunner; Thor, whose engineers collaborated with Willems and Spitzley to perfect the tool, and Armour and Company, which made its facilities available for extensive testing.

McSpadden said Willems, traveling supervisor of livestock handling and care for Armour, and Spitzley each will receive a \$1,000 cash award, while Thor and Armour will receive silver and gold plaques. Funds for the ASPCA awards come from a special bequest by the late James Hopkins, who was interested in fostering development of humane slaughtering methods. The award has been presented on three occasions previously.

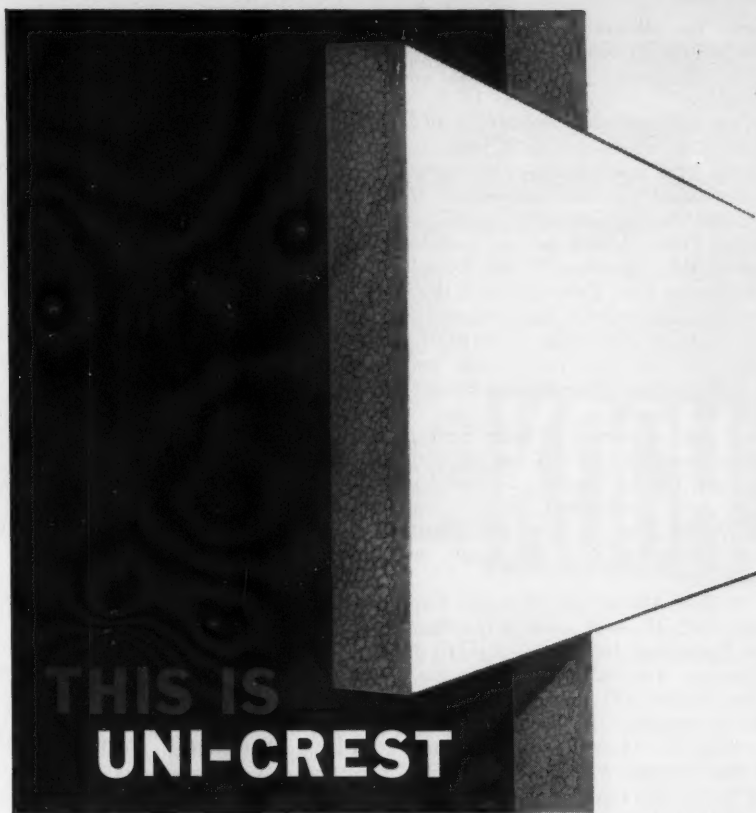
The Thor air stunner, which went into production December 1, stuns cattle by driving a metal pin 1/2-in. in diameter into the animal's brain. This is said to produce instantaneous unconsciousness, with resultant insensibility to pain during slaughtering.

The new air stunner's automatic activation on contact with the animal's head and its repeater-type action are said to result in exceptionally fast, economical stunning with no shells or reloading required. Air power is supplied from a compressor which can operate four stunners at once.

An 8-lb., tubular-shaped instrument 2 3/4 in. in diameter and 33 in. long, with air hose connection at one end and penetrating pin at the other, the Thor stunner is capable of stunning up to 125 head of cattle an hour. The tool is being adapted to stunning of hogs, calves and lambs.

## National Renderers' Group Names Committees for Year

John H. Haugh of Tucson Tallow Co., Inc., Tucson, Ariz., and R. C. Sage of Mutual Rendering Co., Philadelphia, have been named to serve on the executive committee of the National Renderers Association along



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Uni-Crest has a low K factor (thermal conductivity) and retains its insulating value indefinitely. Lightweight, strong, flexible, it has excellent bonding characteristics, is non-dusting and non-flaking, and can be cut and handled easily. Uni-Crest is inexpensive, too.

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BRANCH OFFICES OR APPROVED DISTRIBUTORS IN ALL KEY CITIES

with the officers of the association, Ralph Van Hoven of Van Hoven Co., Inc., St. Paul, president, has announced.

M. O. Sigal of G. Bernd Co., Macon, Ga., was reappointed chairman of the NRA research committee. Other members of the committee are: A. R. Bethke, Darling & Co., Chicago; R. G. Day, Tulsa Rendering Co., Collinsville, Okla.; Seymour Heller, Denver Rendering Co., Denver; Gene Hopton, Inland Products, Inc., Columbus, O.; Lloyd Hygelund, Crown By-Products Co., San Jose, Calif., and Charles Leveck, Consolidated Rendering Co., Boston.

A sub-committee on odor control under research also was named, with Stanley Frank, Carolina By-Products Co., Inc., Greensboro, N. C., and R. W. MacGregor, Kentucky Chemical Industries, Inc., Cincinnati, as members.

Wilbur Allaert, Allaert Acres, Carbon Cliff, Ill., will serve as chairman of the roster committee, and R. J. Fleming, National By-Products, Inc., Des Moines, will head the public relations committee.

Roger E. Morse of Jas. F. Morse & Co., Boston, was named chairman of the by-laws committee. Other members are J. L. Cohen, Jacksonville Re-

duction Co., Jacksonville, Ill.; Emil Kohn, Lincoln Farm Products Corp., Newark, N. J., and Harold Yaffee, Sanitary Rendering Co., located in Sioux City, Ia.

M. J. Rubin of H. M. Rubin Co., Inc., Long Island City, N. Y., was reappointed chairman of the trading rules committee. Serving with Rubin will be Frank Hudnall, Cark Rendering Co., Marianna, Fla.; William Rosenberg, Jos. Rosenberg's Sons, Inc., Brooklyn, and John Haugh.

### Oregon Group Wants All Processed Meat Inspected

The Oregon Independent Meat Processors Association has passed a resolution calling for the establishment of compulsory state meat inspection for "all areas and phases of the meat processing industry." The resolution protested existing area exemptions and custom slaughtering exemptions and called for their repeal.

Another section of the resolution put the organization on record as favoring the licensing of "all persons engaged in the business of meat processing, slaughtering, retail markets, cutting and wrapping establishments, curing and smoking establishments, sausage kitchens and similar establish-

ments" and asked that "no non-inspected meats be processed or stored in any licensed establishments."

The organization also expressed itself as in favor of the creation of "division of animal disease control and meat inspection, to be headed by the state veterinarian."

Lawrence V. Kummer, Circle K Meat Co., Gaston, Ore., association president, said: "It is time that meat inspection and disease control be placed in the hands of men trained in the field of veterinary medicine. We do not believe this vital job can be effectively administered by others. This legislation is long overdue." He also expressed objection to mobile units which, he said, "we do not believe can operate in a clean, sanitary or wholesome manner. To license them would be a serious blow to any meat inspection program."

The resolution also registered objection to certain amendments proposed by the state department of agriculture. Kummer said that the department asks for the right to charge overtime fees to slaughter operators at a rate of its own choosing, for the right to regulate their time and hours and for authority to give inspection but or withhold it from, any area within the state of Oregon without public

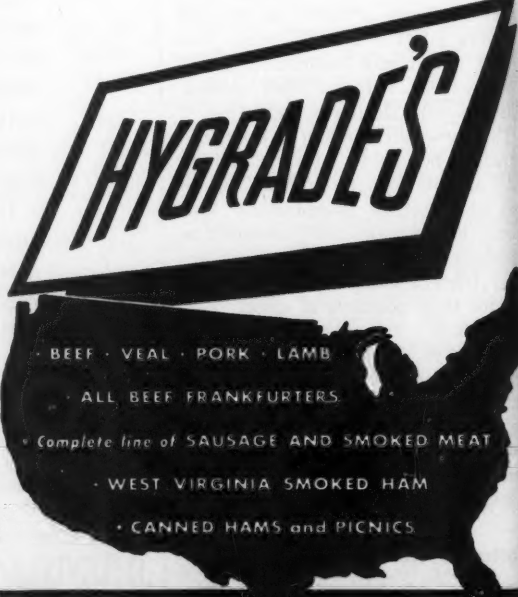


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hearing. Kummer said this amounted to asking for "virtual dictatorship over the meat industry that comes under the meat inspection program of the state of Oregon."

The resolution was passed at a recent business meeting in Pendleton, Ore., attended by about 45 members of the association and guests.

### Grand Union Buys 28-Store Sunrise Supermarket Chain

Grand Union Co., which operates 438 food markets in 11 eastern states, the District of Columbia and Canada, has acquired control of Sunrise Supermarkets Corp., it was announced by Lansing P. Shield, Grand Union president. Purchase of Sunrise, with its 28 food markets in the boroughs of Brooklyn and Queens, Metropolitan New York area, will add more than \$45,000,000 in annual sales to Grand Union's \$500,000,000.

Addition of Sunrise markets marks the second major acquisition by Grand Union in the last six months. The east-wood chain purchased control of 41 Empire supermarkets in eastern New York state and seven Mohican markets in Connecticut and Rhode Island. In 1958 Grand Union also opened 46 new food markets and six Grand-Way Discount Centers.

### WSMPA Meeting in Utah

A regional dinner meeting for Utah members of the Western States Meat Packers Association has been set for 7 p.m. Friday, January 16, at the Utah Hotel, Salt Lake City. E. Floyd Forbes, WSMPPA president and general manager, will meet with the group to discuss problems affecting the independent meat packing industry in the Utah area. Forbes also will address the convention of the Utah Wool Growers to be held on Saturday, January 17.

### Accounting for Yields

A new pamphlet, "Accounting for Yields," has been prepared by the American Meat Institute accounting committee to provide realistic aids for members to use in accumulating all facts and including all their individual costs in the process of pricing their products. The committee is headed by C. A. Bastow, controller of The Cudahy Packing Co., Omaha.

### More Meat Eaters

The U. S. Population on January 1, 1959, was estimated by the Census Bureau at 175,600,000, an increase of 2,900,000 over a year earlier.



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#### Profitable:

Animal bleeds better. Meat has better color, grades higher, keeps better.

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It's easy to learn to use the CASH-X. Operator doesn't tire or become inaccurate.

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Animal is stunned instantly, without pain or fright.

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#### PROVEN BETTER!

Used in over 30,000 plants. An unequalled record of world-wide acceptance. You'll find the CASH-X Stunner more humane, safer, more profitable, simpler and more economical. Captive bolt travels about 1½-in. beyond the end of the muzzle — only far enough to stun the animal instantly. There is no change in the animal's heartbeat, breathing, or blood pressure. Meat grades higher because animal bleeds better. No heavy hammer to swing; no operator fatigue; no animals infuriated by glancing blows. Write for more information on the CASH-X, the Stunner with world-wide acceptance.



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# The Meat Trail...

## Jack W. Peters Purchases Holland Meat Products Co.

JACK W. PETERS has acquired the controlling interest in Holland Meat Products Co. of Stockton, Calif. The firm was founded in 1934 by FRED MANGOLD under the name of Port Stockton Sausage Co. Since then, it has been one of the major sausage and pork processors in northern



JACK PETERS

California. The firm employs 115 persons and has a fleet of 28 trucks distributing Holland products throughout northern and central California, and as far south as Los Angeles. The company's branch plant in Fresno serves central California. The firm also operates a slaughter plant in Oakdale.

Peters, a 25-year veteran of the livestock and meat processing industry, has served as sales manager of the Holland firm since 1956. Mangold will remain with the company in an advisory capacity. Peters reported that

no changes in personnel are contemplated. CARL BACHLE is plant superintendent in charge of production and BILL JOHNSON is office manager.

Holland Meat Products grosses approximately \$6,000,000 yearly.

## PLANTS

A fire at J. S. Anderson Packing Co., Inc., Muskegon Heights, Mich., destroyed over 800 lbs. of bacon and caused an estimated \$3,500 damage. The blaze is reported to have started in the company's smokehouse.

The name of Allen Hotel Supply Co., Los Angeles, an Armour and Company unit, has been changed to Armour Hotel Supply Co. The company is located at 451 Hewitt st.

Three New York state firms—Mineola Provision Co., Inc., Mineola; Harrison's Flatbush, Inc., Brooklyn, and Goshen Packing Co., Inc., Middletown—have been granted charters of incorporation. The Mineola firm's charter lists capital stock of \$20,000. Directors of the company are FRED HUGI, WALTER J. WAGNER and CHARLES STOLTZ. Papers were filed by ARNOLD E. GODDUHN. Directors for Harrison's Flatbush, Inc., are IRVING



WINNER in the Cryovac "Meat Profit Pay-off" contest for meat purveyors, Mike Gertman, general manager of S. M. Gertman Co., Boston, tries on Grace Line's captain's cap, symbol of all-expense-paid Caribbean cruise for two aboard new Grace Line luxury liner, The Santa Rosa. Award was one of 15 made by Warren T. Brookes, advertising manager of Cryovac division of W. R. Grace & Co., at annual meeting of the National Association of Hotel and Restaurant Meat Purveyors. National contest was sponsored to help purveyors acquaint their hotel and restaurant customers with the benefits of buying meat items packaged in Cryovac vacuum-sealed containers.

DITCHIK, HERMAN P. MANTELL and IRENE KOMOW. Ditchik filed the papers. The charter lists capital stock of 200 shares, no par value. The Goshen company's charter authorizes capitalization of \$20,000. Directors are BRUNO COHEN, WERNER HEIDT and ELSIE COHEN. Papers were filed by J. L. DEUTSCH.

A new beef and veal boning plant that will operate under federal inspection is being built by Exeter Packing Co., Exeter, Pa. The plant, to be managed by FRANK SOROSKY, a 15-year veteran of the meat industry, is expected to go into operation by April 1 of this year.

Liberty Bell Provision Co., Inc., has been organized in Philadelphia. The firm has been incorporated to manufacture, process and generally prepare all forms of provisions and manufactured meats for sale at both wholesale and retail levels.

## JOBS

HAROLD J. O'BRIEN has been appointed superintendent of King Packing Co., a subsidiary of Armour and Company in Nampa, Ida. Before his transfer, O'Brien was assistant superintendent of the Armour plant located in Portland, Ore.

The appointment of JOSEPH SCEUSA as general sales manager of The Danahy Packing Co., Buffalo, N. Y., has



"DUKE," a 1,125-lb. Aberdeen Angus shown by Gregory Artz, 10-year-old 4-H boy, was proclaimed grand champion steer at the Eastern National Livestock show in Timonium, Md. The steer was purchased by The Wm. Schludenberg-T. J. Kurdle Co., producer of Esskay meat products, for \$4.01 per pound. Shown with "Duke" are (l. to r.), Bill Stevens, Esskay buyer; Albert Kurdle, senior vice president of Esskay; Herschel Allen, jr., show president; Theodore Schludenberg, president of Esskay, and Gregory Artz, breeder of the prize-winning steer.

been announced by EDWARD B. EAGAN, general manager. Before his promotion, Sceusa, had served the company as assistant sales manager.

M. H. WHITTEMORE has been named sales manager of the Kansas City, Mo., plant of Swift & Company. He succeeds C. A. PROUTY, who has retired after 40 years with Swift. Whittemore joined Swift in 1923 and since 1953 has served as assistant sales manager in the Kansas City plant. Prouty was sales manager for 18 years before retiring.

W. C. FISHER has been promoted from cashier to credit manager at East Tennessee Packing Co., Knoxville, Tenn. He succeeds A. L. CAMPBELL, who has retired after 25 years' service with the firm. Fisher began his career with the Tennessee packinghouse in 1926.

E. E. ELLIES has been selected executive vice president of Tee-Pak, Inc., Chicago food casing manufacturer, it was announced by SEYMOUR OPPENHEIMER, president. Ellies has been vice president of marketing for Tee-Pak for the last six years.

## TRAILMARKS

GORDON ALBERS, safety director for Geo. A. Hormel & Co., Austin, Minn., has been appointed a member of the safety committee of the American Meat Institute, HOMER R. DAVISON, AMI president, has announced. The Institute's safety committee, consisting of safety directors and other meat company executives, is primarily concerned with the reduction of work injuries in the industry.

CHRIS T. MARSAU, export manager for The Rath Packing Co., Waterloo,



LOOKING OVER plans for new boning operation to be added at Rem Packing Co., Detroit, is Irving Meckler, president of the organization. New addition will streamline flow and permit better coordination. It is expected to augment capacity substantially. Equipment was furnished by The Globe Co.

Ia., has been re-elected vice president of Waterloo Baseball, Inc.

Employees of Swift & Company, Chicago, will receive gold awards after 20 years of service, rather than the former 35, under a new plan that went into effect January 1. Other changes in the company's service award program are designed to make it easier for veteran employees to display their emblems. The new emblem for men is equipped with a sabre-type fastener so it may be worn as a tie tack, on a coat lapel or on a belt. The emblem for women will be attached to a charm bracelet with room for other souvenir charms.

The "how & why" of commodity markets will be the subject of a series of evening discussions starting January 27 it has been announced by the Chicago Junior Association of Commerce and Industry. The five-lecture series will be open to the public on a "first come, first served" basis. Registration is \$10 a person. Chairman of the series is LAURENCE MULLINEUX of Barrington, Ill., an account executive of Merrill Lynch, Pierce, Fenner & Smith for the past nine years, who specializes in commodity markets. The first four discussions on commodity markets are scheduled for the smokers lounge, Room 438 of the Board of Trade Building from 7 to 9 p.m. on January 27, February 3, 10 and 17. The final meeting will be held at the Mercantile Exchange.

JOSEPH FLEEKOP will be honored for his service to Israel at a testimonial dinner at the Mt. Airy Jewish Community Center on January 31. Fleekop operates Fleekop's Wholesale Meats, Philadelphia, along with his brother, ISADORE FLEEKOP.

SUGGS JOLLY, manager of the Swift & Company plant at South San Francisco, has been named to the board of California Manufacturers' Association.

WILLIAM A. GOLOMSKI, operations research department, Oscar Mayer & Co., Madison, Wis., will discuss operations research on January 19 as the featured speaker at a meeting of the Milwaukee section of the American Society for Quality Control.

KARL URBAN has retired as head of the market news branch of the U. S. Department of Agriculture at St. Joseph, Mo., after 28 years with the USDA. Urban started his career with



PACKERS AND SAUSAGE Manufacturers Association of Chicago recently met to elect officers for 1959. Photo on right shows the newly-elected officers. From left to right are vice president, Irwin Tiahnybik, Leon's Sausage Co.; president, Walter W. Lampert, American Provision Co., Inc.; secretary and counsel, Harry L. Rudnick; and treasurer, Joseph Zicha, Crawford Sausage Co. Directors



for the association were also elected and are Judge H. Parker, Parker House Sausage Co.; Leo Sadowski, United Butchers Packing Co.; Earl Klemme, Sparrer Sausage Co.; Paul Kunkel, Fred Busch Sausage Co.; William H. Dukes, Saratoga Meat Products Co., and Sam Freda, C & F Packing Co. One of the new directors, William Dukes, served as president of the Chicago association last year.



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For superior performing hand truck wheels with improved over-all economy, specify **NEOTREAD** wheels for every truck in every department in your plant.

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the USDA at Denver. In 1931 he was transferred to Des Moines, Ia., where he helped organize the interior Iowa market news service on hogs, sheep, poultry and eggs. He was in charge of the Des Moines office from 1934 to 1955. Urban took charge of the St. Joseph office in 1955.

HOWARD WHITE, director of livestock procurement for Arbogast and Bastian Co., Allentown, Pa., recently addressed a meeting of the Food Industry Associates at the Lehigh Valley Club, Lehigh, Pa. In his speech, he declared that the housewife will be able to buy higher quality pork

at lower prices because the packer and producer are combining efforts to raise hogs having less fat and more meat of a better quality than before.

The appointment of four new members to the legal committee of the American Meat Institute has been announced by HOMER R. DAVISON, AMI president. The new members are: JOHN J. FAUST, attorney for Heil Packing Co., St. Louis, Mo.; I. J. HOLTON, secretary of Geo. A. Hormel & Co., Austin, Minn.; HARRY G. SLIFE, attorney for The Rath Packing Co., Waterloo, Ia., and HAROLD W. WILKE, attorney for Oscar Mayer & Co., Madi-

son, Wis. The Institute's legal committee consists of industry lawyers from various parts of the country. Its purpose is to evaluate AMI programs from a legal standpoint and consider the effect of proposed laws and regulations on the meat industry.

## DEATHS

W. H. HILL, 67, former manager of Detroit Packing Co., Detroit, Mich., died recently. Before joining Detroit Packing in 1937, Hill served as superintendent of the Buffalo and Detroit stockyards.

EARL S. FULLER, 49, merchandising manager for the Kansas City, Mo., plant of Armour and Company, died recently. Fuller had been employed by Armour for 29 years.

EDWARD J. EVART, owner of Sebastopol Meat Co., Petaluma, Calif., died recently. Evart was one of the pioneer independent packers in northern California.

SOL WAXLER, owner of Zest Provision Co., a wholesale meat firm in Los Angeles, died at the age of 70.

ROBERT L. TALCOTT, retired purchasing agent for Fischer Packing Co., Louisville, Ky., died at the age of 75.

THOMAS H. TOMPKINS, 42, sales training supervisor for Visking Co., Chicago, is dead. He joined the firm in 1947 and served as a salesman for the food casings division in St. Louis and Chicago before his promotion.



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## SIOUX CITY

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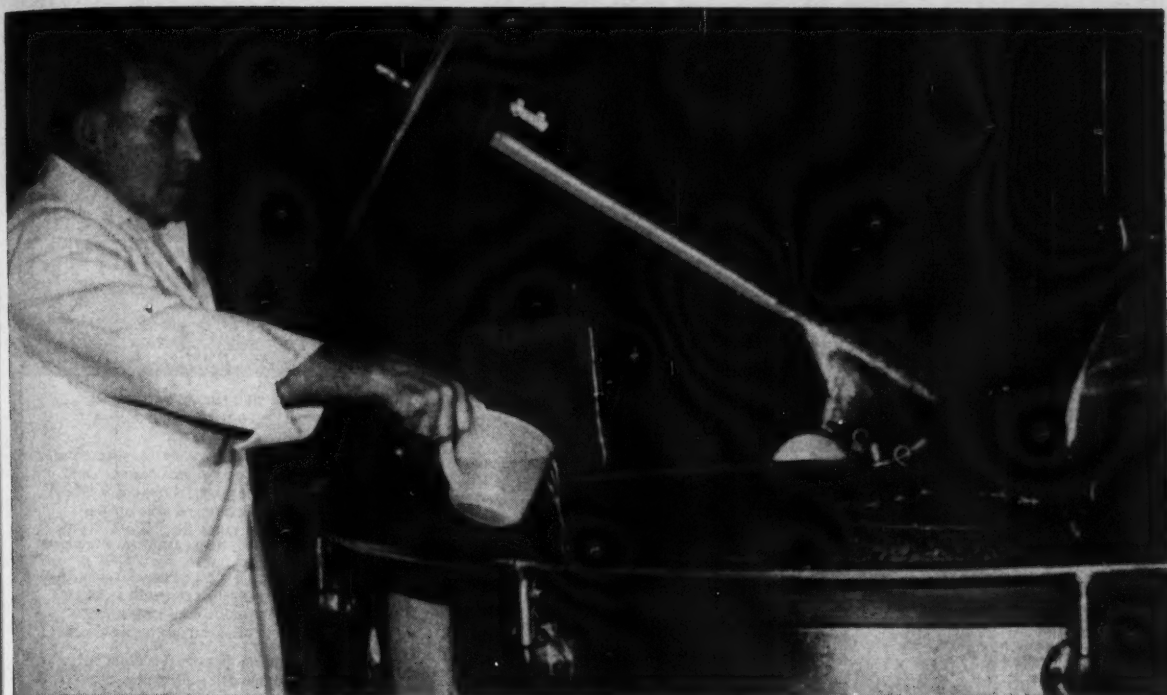


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U. S. GOVERNMENT INSPECTED ESTABLISHMENT NO. 887



GETTING EMPLOYEES to promote company products to meat retailers with whom they trade has meant more customers for Reliable Packing Co., Chicago. Retail store names were submitted to firm in recent contest open to all Reliable employees except salesmen. Of stores contacted, 32 per cent bought Reliable's "Thompson Farm" brand pork products. Employees earned 100 points for each butcher entry slip submitted to sales office and additional points for amount of meat sold. Top prize of \$50 and one week's vacation was won by Diane Stolfo (left), shown with Dan O'Connor, Reliable sales manager, and Lydia Corradetti, who won contest's second prize of \$100 cash.



High quality franks with superior cure-color are heat processed in up to 50% less time when NEO-CEBITATE is added to emulsion.

## NEO-CEBITATE® Cuts Heat Processing Time for Franks to 75-90 Minutes...Improves Color Too

Studies conducted by the American Meat Institute Foundation show that you can give franks longer-lasting color at considerable savings in processing time—without sacrificing quality; sodium isoascorbate makes this possible.

A.M.I.F. researchers ran tests on three different types of commonly used frankfurter emulsions\* and added ¾ oz. of sodium isoascorbate per 100 lbs. to half of each type of emulsion. Untreated franks were heat

processed for 120 to 150 minutes, while those containing sodium isoascorbate were processed for 75 to 90 minutes to the same internal temperature. Both groups were smoked for the same length of time.

All franks—with and without sodium isoascorbate—scored high on flavor, texture, and peelability. However, the franks treated with sodium isoascorbate showed a brighter initial cure-color and a slower rate of fade in the display case. This means not

only greater eye appeal and longer shelf life but more efficient production as well.

Gain these advantages by using NEO-CEBITATE or NEO-CEBICURE (Merck brands of sodium isoascorbate and isoascorbic acid), especially developed for the meat industry by Merck. Packers using NEO-CEBITATE or NEO-CEBICURE find they can increase production when smokehouse capacity is limited and save on labor and operational expenses when increased output is not required.

NEO-CEBITATE and NEO-CEBICURE offer all the curing benefits of sodium ascorbate and ascorbic acid yet cost less to use. They are M.I.D. approved for curing all beef and pork products.

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### RESULTS OF A.M.I.F. STUDY

	Franks cured by conventional process	Franks cured with NEO-CEBITATE (sodium isoascorbate, Merck)
Heat processing time	120-150 min.	75-90 min.
Flavor and texture	good	good
Peelability	good	good
Rate of color fade	3 days	4-5 days



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INDUSTRY**

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- ✓ 3. Easily cleaned
- ✓ 4. Self contained unit, easily installed
- ✓ 5. Ever-lasting
- ✓ 6. Stainless steel bowl—optional
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- ✓ 8. High spray head and soap dispenser with each unit
- ✓ 9. Knife, cleaver sterilizer and drinking fountain optional extras
- ✓ 10. Designed especially for meat processing plants

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## Electrical Hog Stunning Raised Doubts in Canada

Electrical stunning of hogs to render them unconscious before slaughter is difficult to control and might not always be humane, according to a report issued March 27, 1958, by the joint committee of the Ontario Society for the Prevention of Cruelty to Animals and the packing industry.

Pointing out that electrical stunning is widely used in Europe, the report said: "If sufficient current is passed through the brain, the pig is rendered unconscious, probably immediately. Recent Danish work shows that to avoid 'blood splashing' or hemorrhage in the muscles, the pig must be stuck within six second of removing the tongs. (See page 24 for report on successful experiments in electrical stunning at an American plant.)"

"Also, since borderline dosage is employed to avoid too violent an electroplectic fit, there is some danger of more resistant animals not being rendered unconscious; this may also occur from the wrong placing of tongs. Some of these difficulties can be overcome by introducing a regulator to overcome a given amount of ohmic resistance, an amperemeter to measure the current being passed and an automatic timer. This method requires such careful application that it is fraught with difficulties under practical conditions and might not always be humane."

The committee based its conclusions on investigations by Dr. Ronald Gwatkin of the Canadian Department of Agriculture, who was lent to the committee for the project, and Dr. A. C. Tanner, a retired member of the department. The report also covers other species of livestock.

Before taking up electrical stunning, the report said: "CO<sub>2</sub> anaesthesia is undoubtedly the method of choice for pigs but, for the small slaughterer, the cost would be prohibitive. The captive bolt pistol is humane and would be the obvious choice for the small slaughterer. It requires that the animal be stuck within a few seconds, which does not allow time for hoisting and moving to the sticking place."

The packing industry was represented on the joint committee by E. S. Manning, managing director, Meat Packers Council of Canada; W. F. McLean, president, Canada Packers, Ltd.; S. Wyllie, superintendent, Swift Canadian Co., Ltd., and W. Presswood, Presswood Brothers, Ltd. The humane society was represented by E. M. Saunders, committee chairman; R. C. Friend, J. D. Pearson and Dr. John Leeson.



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# ALL MEAT . . . output, exports, imports, stocks

## Meat Output Up New Year's Week

Production of meat for the second holiday week rose to 323,000,000 lbs. from the previous short week's output of 312,000,000 lbs., but lagged slightly below New Year's week production of 325,000,000 lbs. last year. Slaughter of all meat animals was up, but with the exception of hogs and sheep, numbered smaller than last year. Slaughter of sheep and lambs showed a sizeable gain over last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
Jan. 3, 1959	257	153.9	1,045	150.1
Dec. 27, 1958	253	151.5	1,020	143.0
Jan. 4, 1958	291	166.6	1,017	134.6

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Jan. 3, 1959	76	8.4	216	10.6	323
Dec. 27, 1958	74	7.9	185	9.1	312
Jan. 4, 1958	111	13.1	184	9.0	325

1958-59 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 349,561.

1958-59 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		
	Live	Dressed	Live	Dressed	
Jan. 3, 1959	1,040	599	252	144	
Dec. 27, 1958	1,040	599	246	140	
Jan. 4, 1958	1,031	573	238	134	

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt.	Mil. lbs.
	Live	Dressed	Live	Dressed		
Jan. 3, 1959	200	110	102	49	—	34.5
Dec. 27, 1958	195	107	102	49	—	32.7
Jan. 4, 1958	214	118	101	49	15.1	36.5

## Meat Production Down Last Year; Livestock Valuation Up

Meat production in 1958, including farm slaughter, was estimated at just under 26,000,000,000 lbs., and valuation of livestock sold for the year was placed at \$10,900,000,000 by Chicago livestock and meat interests meeting in a year-end conference. Compared with 1957, meat production was down by about a billion pounds, while livestock valuation was up \$1,100,000,000 and the second largest on record.

Of the year's total meat output, 13,600,000,000 lbs. were beef, down from 14,200,000,000 lbs. in 1957; 1,200,000,000 lbs. veal, down 300,000,000 lbs.; 10,400,000,000 lbs. pork, down 100,000,000 lbs.; and 700,000,000 lbs. were lamb and mutton, the same as in 1957. Total meat production hit an all-time record of over 28,000,000,000 lbs. in 1956.

Valuation of cattle and calves sold in the country last year was about \$7,000,000,000, up from \$6,100,000,000 in 1957; that of hogs, \$3,600,000,000, up from \$3,400,000,000; and sheep and lambs, \$300,000,000, steady with 1957. The all-time record valuation was about \$11,877,000,000 in 1951.

Cash receipts to livestockmen last year were 11.7 per cent higher for 5.9 per cent fewer animals than in 1957, and farmers sold 10.8 per cent fewer animals for 26.3 per cent more money than in 1956.

The year was regarded as generally a good one for meat producers from the standpoint of cash returns and margins over feeding costs. The outlook for livestockmen in 1959 is considered even better than in 1958.

## CHICAGO LARD STOCKS

Lard inventories in Chicago on December 31 totaled 16,489,654 lbs., according to the Chicago Board of Trade. This volume compared with 7,860,836 lbs. in storage on November 30 and 10,849,004 lbs. in storage on December 31, 1957.

Lard stocks by classes (in pounds) appear in the table below:

	Dec. 31, 1958	Nov. 30, 1958	Dec. 31, 1957
P.S. Lard (a) ..	9,850,170	4,201,907	4,184,570
P.S. Lard (b) ..	120,500	120,590	2,632,912
Dry Rendered			
Lard (a) .....	4,176,145	1,229,890	118,832
Dry Rendered			
Lard (b) .....	78,689	78,689	1,359,794
Other Lard .....	2,264,060	2,229,760	2,552,896
TOTAL LARD ..	16,489,654	7,860,836	10,849,004

(a) Made since Oct. 1, 1958.  
(b) Made previous to Oct. 1, 1958.

## U. S. Meat Imports Set November High

Entry of 75,708,234 lbs. of meat into this country in November established a new record for the month, and more than doubled last year's meat imports of 36,684,435 lbs. for the period. Of the November 1958 total, New Zealand was by far the largest contributor, with 22,283,126 lbs. Argentina shipped 15,665,268 lbs. and Canada 12,171,103 lbs. U. S. meat imports in November 1958-57 by country of origin are listed below:

Country of origin	Fresh meats and edible offal			Cured meats		
	Beef and Veal Pounds	Lamb and Mutton Pounds	Pork Pounds	Beef Pounds	Pork Pounds	Total Pounds
Argentina .....				10,899,390		
Australia .....	819,725	1,183,612				
Brazil .....				567,155		
Canada .....	4,422,138	238,046	5,811,885	55,283	600,017	
Denmark .....				19,939	286,226	
Germany .....					8,853	
Holland .....					12,804	
Ireland .....	2,511,916				22,019	
Mexico .....	6,892,512					
New Zealand .....	21,811,502	169,005	298,139			
Paraguay .....				890,146		
Poland .....				85,300		
Uruguay .....					7,707	
All others .....	704,480	180,937	301	19,930		
Totals—Nov. 1958 .....	37,162,573	1,721,000	6,110,415	12,578,298	937,626	
Nov. 1957 .....	13,969,840	300,650	2,959,008	1,956,590	586,740	

Country of origin	Canned meats			Sausage Treated Pounds	General miscel. Pounds	Total Pounds
	Beef Pounds	Pork Pounds	Misc. Pounds			
Argentina .....	4,585,833		6,584		173,461	15,665,268
Australia .....	4,320				10,640	2,618,297
Brazil .....	1,531,700					2,098,364
Canada .....	23,112	578,768	24,498	3,976	413,380	12,171,103
Denmark .....	7,738	2,515,384	530,848	6,502		3,366,632
Germany .....	339	520,638		19,475		549,305
Holland .....	37,045	3,266,605	42,608			3,359,496
Ireland .....						2,533,935
Mexico .....						6,924,533
New Zealand .....					4,480	22,283,126
Paraguay .....	639,344					1,538,490
Poland .....		1,658,456	250,656			1,909,112
Uruguay .....	130,154					224,454
All others .....		48,468	50,082	84,817	18,767	1,065,619
Totals—Nov. 1958 .....	6,968,696	8,588,319	905,226	114,870	620,718	75,708,234
Nov. 1957 .....	5,953,606	10,149,753	498,410	57,276	562,489	36,684,435

# PROCESSED MEATS . . . SUPPLIES

## Russian Meat Exports Rise Sharply; Imports Decline

Exports of meat and meat products from the Soviet Union in 1957 were two and one half times larger than shipments in 1956. Most of the exports were fresh or frozen meats to Europe. Exports in 1958 are expected to continue at a high level.

Russian meat imports, however, were 44 per cent below 1956. Communist China, which exported 126,500,000 lbs. of meat and meat products to the U.S.S.R. in 1957, continued to be the largest source of Russian meat imports, supplying mostly fresh and frozen pork. Russian meat imports during 1958 will depend to a large extent upon Communist China's ability to export pork.

During 1957, the Soviet Union was the world's third largest importer of meat, and the world's ninth largest meat exporter.

Soviet trade in meat and meat products (product weight), 1956-57 is listed by the Foreign Agricultural Service as follows:

Classification	1956 pounds	1957 pounds
Imports:		
Fresh, frozen	411,400	195,900
Poultry	5,800	9,000
Salt pork	1,100	900
Canned	31,400	39,300
Other	7,800	9,400
Totals	457,000	257,000
Exports:		
Fresh, frozen	68,100	164,000
Canned	500	4,700
Other	300	900
Totals	68,900	168,700

Source: Trade Statistics of the USSR.

## Lamb Producers Group Goes All-Out To Promote Product

The American Lamb Council is going all-out in its effort to bolster lamb prices by a stepped-up program of advertising and merchandising lamb in localities it has selected for the purpose. G. N. Winder council president has announced.

Winder declared that "there is a decided gap between the packer's offering price and the price the consumer has to pay for the meat. We are going to make certain that the consumer is aware of this fact, and, in so doing, we hope to off-set the current price decline on live lambs."

In the six-week period ending January 31, 1959, the council expects to spend \$160,344 on lamb advertising in newspapers, radio and television to help create sales and to boost the price of live lambs. The \$160,344 to be spent during this period is approximately one-fifth of the entire amount set aside for this promotion.

## HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Jan. 3, 1959 was 15.3, the U. S. Department of Agriculture has reported. This ratio compared with the 16.3 ratio for the preceding week and 16.0 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.134, \$1.119 and \$1.143 per bu. during the three periods, respectively.

## Safeway To Push Lamb in Jan.

Safeway Food Stores will place special emphasis on lamb in the chain's newspaper advertising in January, Rilea Doe, vice president of the organization has announced. Safeway will also take delivery of lamb carcasses up to 60 lbs. in weight during the promotion period and will do its best to otherwise help merchandise the meat.

## S. F. Reports To End Jan. 30

The Federal-State Market News Service has announced that it will discontinue reporting livestock sales at the South San Francisco terminal market on January 30. However, the service will continue to issue market reports from Stockton and other California offices.

## Want Hike in Meat Imports

West German meat trade spokesmen are calling for an increase in meat and livestock imports to halt rising cattle and hog prices, according to the Foreign Agricultural Service. West Germany sharply cut meat and livestock imports in 1957 and 1958 due to high domestic production.

## OMAHA, DENVER MEATS

(Carlots, cwt.)

Omaha, Jan. 6, 1959	
Choice steer carc., 7/800 lbs.	\$42.25 @ 42.75
Choice steer carc., 8/900 lbs.	40.25
Choice heifer carc., 5/600 lbs.	44.88
Choice heifer carc., 6/700 lbs.	45.00
Denver, Jan. 6, 1959	
Choice steer carc., 5/700 lbs.	44.00 @ 45.00
Choice steer carc., 7/800 lbs.	42.00 @ 43.00
Choice steer carc., 8/900 lbs.	40.00 @ 40.50

## DOMESTIC SAUSAGE

Pork sausage, bulk, (lcl. lb.)	
1-lb. roll	37 1/2 @ 39 1/2
Pork sausage, a.c., 1-lb. pk. 56	@ 58
Franks, a.c., 1-lb. pk.	63 1/2 @ 74
Franks, skinless,	
1-lb. package	50 @ 52
Bologna, ring (bulk)	50 1/2 @ 53
Bologna, art. cas., bulk 45	@ 45
Bologna, a.c., sliced,	
6-7 oz. pk., dos.	2.71 @ 3.84
Smoked liver, n.c., bulk 53 1/2	@ 58
Smoked liver, a.c., bulk 41	@ 49
Polish sausage, smoked	60 @ 70
New Eng. lunch spec.	63 @ 74
6-7 oz. dos.	3.24 @ 4.92
Olive loaf, bulk	47 1/2 @ 55
O.L., sliced 6-7 oz., dos.	2.88 @ 3.84
Blood, tongue, n.c.	68
Blood, tongue, a.c.	45 1/2 @ 64
Pepper loaf, bulk	49 1/2 @ 64 1/2
P.L., sliced 6 oz., dos.	3.15 @ 4.50
Pickie & pimento loaf	44 1/2 @ 54
P & P loaf, sliced,	
6-7 oz. dozen	2.88 @ 3.60

## DRY SAUSAGE

(lcl. lb.)	
Cervelat, ch. hog bungs	1.02 @ 1.04
Thuringer	64 @ 66
Farmer	86 @ 88
Holsteiner	73 @ 75
Salami, B.C.	94 @ 1.96
Salami, Genoa style	1.04 @ 1.06
Salami, cooked	52 @ 54
Pepperoni	88 @ 90
Siellian	96 @ 98
Goteberg	86 @ 88
Mortadella	59 @ 61

## SEEDS AND HERBS

(lcl. lb.)	Whole	Ground
Caraway seed	22	27
Cominos seed	52	57
Mustard seed		
fancy	23	
yellow Amer.	17	
Oregano	44	50
Coriander,		
Morocco No. 1	20	24
Morjoran, French	55	60
Sage, Dalmatian,		
No. 1	56	64

## SPICES

(Basis Chicago, original barrels, bags, bales)

	Whole	Ground
Allspice, prime	86	96
Resifted	99	1.01
Chili pepper	53	
Chili powder	53	
Cloves, Zanzibar	63	68
Ginger, Jam., unbl.	62	67
Mace, fancy Banda	3.50	4.00
West Indies	3.50	
East Indies	3.20	
Mustard flour, fancy	42	
No. 1	37	
West Indies nutmeg	2.45	
Paprika, Amer. No. 1	55	
Paprika, Spanish	40	
Cayenne pepper	61	
Pepper:		
Red, No. 1	52	
White	51	56
Black	36	40

## SAUSAGE CASINGS

(lcl. prices quoted to manufacturers of sausage)

Beef rounds: (Per set)	
Clear, 29/35 mm.	1.15 @ 1.25
Clear, 35/38 mm.	1.05 @ 1.20
Clear, 35/40 mm.	85 @ 1.05
Clear, 38/40 mm.	1.05 @ 1.20
Clear, 40/44 mm.	1.30 @ 1.50
Clear, 44/mm./up	1.85 @ 2.50
Not clear, 44/mm./dn.	76 @ 85
Not clear, 44/mm./up	85 @ 95
Beef weasands: (Each)	
No. 1, 24 in./up	14 @ 17
No. 1, 22 in./up	10 @ 15
Beef middles: (Per set)	
Ex. wide, 2 1/4 in./up	3.35 @ 3.65
Spec. wide, 2 1/4 in.	2.35 @ 2.50
Spec. med, 1 1/2 in.	1.65 @ 1.75
Narrow, 1 1/2 in./dn.	1.20 @ 1.35
Beef bung caps: (Each)	
Clear, 5 in./up	30 @ 35
Clear, 4 1/2 inch	25 @ 29
Clear, 4-4 1/2 inch	16 @ 18
Clear, 3 1/2-4 inch	12 @ 14
Not clear, 4 1/2 inch/up	15 @ 18
Beef bladders, salted: (Each)	
7 1/2 inch/up, inflated	20
6 1/2-7 1/2 inch, inflated	15
5 1/2-6 1/2 inch, inflated	13 @ 14
Pork casings: (Per bank)	
29 mm./down	4.50 @ 4.60
29/32 mm.	4.40 @ 4.50
32/35 mm.	3.35 @ 3.45
35/38 mm.	3.00 @ 3.10
38/44 mm.	2.90 @ 3.00

## Hog bungs:

(Each)	
Sow, 34 inch cut	62 @ 67
Export, 34 in. cut	55 @ 59
Large prime, 34 in.	40 @ 42
Med. prime, 34 in.	28 @ 30
Small prime	16 @ 22
Middles, cap off	60 @ 70
Hog skips	5 @ 10
Hog runners, green	19 @ 25
Sheep casings: (Per bank)	
26/28 mm.	5.80 @ 6.00
24/28 mm.	5.65 @ 5.90
22/24 mm.	4.75 @ 5.25
20/22 mm.	3.90 @ 4.25
18/20 mm.	2.70 @ 3.35
16/18 mm.	1.50 @ 2.30

## CURING MATERIALS

Nitrite of soda, in 400-lb. cwt.	
bbis., del. or f.o.b. Chgo.	\$11.98
Pure refined gran.	
nitrate of soda	5.65
Pure refined powdered nitrate of soda	8.65
Salt, paper sacked, f.o.b.	
Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse. Chgo.	28.50
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	9.00
Refined standard cane gran. basis (Chgo.)	6.05
Packers curing sugar 100-lb. bags f.o.b. Reserve, La., less 2%	8.70
Dextrose, regular:	
Cerelose (carlots, cwt.)	7.40
Ex-warehouse, Chicago	7.60



# BEEF-VEAL-LAMB... Chicago and outside

## CHICAGO

Jan. 6, 1959

### WHOLESALE FRESH MEATS CARCASS BEEF

Steers, gen. range:	(carlots, lb.)
Prime, 700/800	n.s.
Choice, 600/700	43 1/2
Choice, 700/800	43 1/2 @ 43 1/2
Good, 500/600	43
Good, 600/700	42
Bull	42 1/2
Commercial cow	37 1/2
Canner-cutter cow	38 @ 38 1/2

### PRIMAL BEEF CUTS

Prime:	(Lb.)
Rounds, all wts.	53
Trimmed loins	
50/70 lbs. (lcl)	.78 @ 85
Square chucks	
70/90 lbs.	43 1/2
Arm chucks, 80/110	41 1/2
Ribs, 25/35 (lcl)	.59 @ 62
Briskets (lcl)	.32 1/2 @ 33 1/2
Naveles, No. 1	.16 @ 16 1/2
Flanks, rough No. 1	.16 @ 16 1/2
Choice:	
Hindqtrs., 5/800	51
Foreqtrs., 5/800	38 1/2
Rounds, 70/90 lbs.	51 1/2 @ 52
Trimmed loins, 50/70	
lbs. (lcl)	.68 @ 72
Square chucks	
70/90 lbs.	43 1/2
Arm chucks, 90/110	41 1/2
Ribs, 25/35 (lcl)	.57 @ 62
Briskets (lcl)	.32 1/2 @ 33 1/2
Naveles, No. 1	.16 @ 16 1/2
Flanks, rough No. 1	.16 @ 16 1/2
Good, (all wts.):	
Rounds	.51 @ 52
Sq. chucks	.42 @ 43
Briskets	.31 @ 32
Loins	.52 @ 55
	.66 @ 69

### COW & BULL TENDERLOINS

C&C grade, fresh	Job lots
Cow, 3 lbs./down	80¢85
Cow, 3/4 lbs.	95¢91
Cow, 4/5 lbs.	1.05¢1.10
Cow, 5 lbs./up	1.15¢1.20
Bull, 5 lbs./up	1.15¢1.20

### BEEF HAM SETS

Insidies, 12/up, lb.	.02¢63
Outsidies, 8/up, lb.	.50¢60
Kanckles, 7 1/2/up, lb.	.02¢63

### BEEF PRODUCTS

(Frozen, carlots, lb.)

Tongues, No. 1, 100's.	32
Tongues, No. 2, 100's.	28 1/2
Hearts, regular, 100's.	25 1/2
Livers, regular, 35/50's	26 @ 27
Livers, selected 35/50's	30n
Lips, scalded, 100's	13n
Lips, unscaled, 100's	13 1/2
Tripe, scalded, 100's	7 1/2
Tripe, cooked, 100's	7
Melts	8 1/2
Lungs, 100's	8 1/2
Udders, 100's	5n

### FANCY MEATS

(lcl prices, lb.)

Beef tongues,	
corned No. 1	39
Beef tongues,	
corned, No. 2	33
Veal breads, 6/12 oz.	1.03
12 oz./up	1.17
Calf tongues, 1 lb./dn.	31
Oxtails, fresh select	29 1/2

### BEEF SAUS. MATERIALS FRESH

Canner-cutter cow meat,	(Lb.)
barrels	51
Bull meat, boneless,	
barrels	55
Beef trimmings,	
75/85%, barrels	38 @ 39
Beef trimmings,	
85/90%, barrels	46 1/2
Boneless chucks	
barrels	51 @ 52
Beef cheek meat,	
trimmed, barrels	35 1/2
Beef head meat, bbls.	33n
Veal trimmings,	
boneless, barrels	46 1/2 @ 47 1/2

### VEAL-SKIN OFF

(lcl carcass prices cwt.)	
Prime, 90/120	\$58.00@61.00
Prime, 120/150	\$57.00@61.00
Choice, 90/120	\$53.00@55.00
Choice, 120/150	\$52.00@55.00
Good, 90/150	\$46.00@48.00
Com'l, 90/190	\$42.00@44.00
Utility, 90/190	\$38.00@40.00
Cull, 60/125	\$33.00@37.00

### CARCASS LAMB

(lcl prices, cwt.)		
Prime, 35/45	.....	\$46.00@47.00
Prime, 45/55	.....	42.00@46.00
Prime, 55/65	.....	39.00@44.00
Choice, 35/45	.....	45.00@46.00
Choice, 45/55	.....	41.00@42.00
Choice, 55/65	.....	38.00@39.00
Good, all wts	.....	37.00@38.00

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass):	Jan. 6	Jan. 6	Jan. 6
STEERS:			
Choice:			
500-600 lbs.	\$48.00@51.00	\$48.00@49.00	\$47.00@48.00
600-700 lbs.	47.00@50.00	45.00@48.00	46.00@47.50
Good:			
500-600 lbs.	46.00@49.00	45.00@46.00	45.50@46.50
600-700 lbs.	45.00@47.00	43.00@45.00	44.50@46.00
Standard:			
350-600 lbs.	44.00@47.00	40.00@42.00	42.00@45.00
COW:			
Standard, all wts.	None quoted	40.00@42.00	None quoted
Commercial, all wts.	40.00@42.00	38.00@40.00	40.00@42.00
Utility, all wts.	40.00@42.00	37.50@38.50	39.00@41.00
Canner-cutter	38.00@40.00	35.00@37.00	37.00@40.00
Bull, util. & com'l	44.00@46.00	43.00@45.00	44.00@46.00
FRESH CALF:	(8skin-off)	(8skin-off)	(8skin-off)
Choice:			
200 lbs. down	52.00@55.00	None quoted	50.00@54.00
Good:			
200 lbs. down	50.00@53.00	50.00@53.00	45.00@52.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	41.00@43.00	38.00@43.00	42.50@45.50
55-65 lbs.	38.00@38.00	37.00@41.00	39.00@43.00
Choice:			
45-55 lbs.	41.00@43.00	38.00@42.00	42.50@45.50
55-65 lbs.	36.00@38.00	37.00@41.00	39.00@43.00
Good, all wts.	36.00@40.00	36.00@42.00	39.00@43.00
MUTTON (Ewe):			
Choice, 70 lbs./down	20.00@22.00	None quoted	22.00@24.00
Good, 70 lbs./down	20.00@22.00	None quoted	22.00@24.00

## NEW YORK

Jan. 6, 1959

### WHOLESALE FRESH MEATS BEEF CARCASSES, CUTS

Steer: (Non-locally dr., cwt.)

Prime, carc., 6/700	\$46.00@47.50
Prime, carc., 7/800	46.50@48.00
Choice, carc., 6/700	46.50@47.50
Choice, carc., 7/800	44.50@46.50
Good, carc., 5/800	43.50@45.00
Good, carc., 6/700	44.00@45.50
Hinds., pr., 6/700	53.00@58.00
Hinds., pr., 7/800	53.00@57.00
Hinds., ch., 6/700	52.00@57.00
Hinds., ch., 7/800	51.00@54.00
Hinds., gd., 6/700	51.00@54.00
Hinds., gd., 7/800	49.00@52.00

### BEEF CUTS

(Locally dressed, lb.)

Prime steer:	
Hindqtrs., 600/700	.55 @ 59
Hindqtrs., 700/800	.52 1/2 @ 58
Hindqtrs., 800/900	none qtd.
Rounds, flank off	.53 1/2 @ 57
Rounds, diamond bone	.57
flank off	.54 @ 57
Short loins, untrim.	.70 @ 84
Short loins, trim.	.87 @ 1.02
Flanks	.17 1/2 @ 20
Ribs (7 bone cut)	.57 @ 65
Arm chucks	.43 @ 46
Briskets	.29 @ 35
Plates	.17 @ 20

### Choice steer:

Hindqtrs., 600/700	.53 @ 56
Hindqtrs., 700/800	.50 @ 54
Hindqtrs., 800/900	none qtd.
Rounds, flank off	.52 1/2 @ 56
Rounds, diamond bone	.57
flank off	.53 1/2 @ 57
Short loins, untrim.	.59 @ 68
Short loins, trim.	.78 @ 92
Flanks	.17 1/2 @ 20
Ribs (7 bone cut)	.55 @ 62
Arm chucks	.42 @ 45
Briskets	.29 @ 34
Plates	.16 @ 19

## NEW YORK RECEIPTS

Receipts reported to the USDA Marketing Service, week ended Jan. 3, 1959, with comparisons:

STEER AND HEIFER:	Carcasses
Week ended Jan. 3	10,040
Week previous	11,363

### COW:

Week ended Jan. 3	290
Week previous	1,416

### BULL:

Week ended Jan. 3	448
Week previous	327

### VEAL AND CALF:

Week ended Jan. 3	12,876
Week previous	11,536

### LAMB:

Week ended Jan. 3	31,148
Week previous	31,750

### MUTTON:

Week ended Jan. 3	431
Week previous	356

### HOG AND PIG:

Week ended Jan. 3	12,212
Week previous	14,351

### BEEF CUTS:

Week ended Jan. 3	59,585
Week previous	601,872

### VEAL AND CALF CUTS:

Week ended Jan. 3	66
Week previous	25

### LAMB AND MUTTON:

Week ended Jan. 3	10,701
Week previous	1,397

### PORK CUTS:

Week ended Jan. 3	1,342,374
Week previous	1,288,315

### OFFAL:

Week ended Jan. 3	309,274
Week previous	399,901

### REEF TRIMMINGS:

Week ended Jan. 3	44,570
Week previous	34,829

### REEF CURED:

Week ended Jan. 3	554,020
Week previous	411,437

### PORK CURED AND SMOKED:

Week ended Jan. 3	347,767
Week previous	395,633

### LARD AND PORK FAT:

Week ended Jan. 3	13,361
Week previous	4,661

### FANCY MEATS

(lcl prices)

	(Lb.)
Veal breads, 6/12 oz. ....	1.05
12 oz./up .....	1.20
Beef livers, selected .....	39
Beef kidneys .....	25
Oxtails, 1/2-lb., frozen .....	27

### LAMB

(Carcass prices, cwt.)

	(Local)
Prime, 45/dn. ....	\$45.00@48.00
Prime, 45/55 .....	43.00@48.00
Prime, 55/65 .....	41.00@44.00
Choice, 45/dn. ....	44.00@47.00
Choice, 45/55 .....	42.00@47.00
Choice, 55/65 .....	40.00@42.00
Good, 45/dn. ....	40.00@45.00
Good, 45/55 .....	39.00@44.00
Good, 55/65 .....	38.00@43.00

	(Non-local)
Prime, 45/dn. ....	43.00@47.00
Prime, 45/55 .....	42.00@46.00
Prime, 55/65 .....	41.00@45.00
Choice, 45/dn. ....	42.00@46.00
Choice, 45/55 .....	41.00@44.00
Choice, 55/65 .....	39.00@42.00
Good, 45/dn. ....	40.00@45.00
Good, 45/55 .....	39.00@42.00
Good, 55/65 .....	38.00@41.00

### VEAL-SKIN OFF

(Carcass prices) (Non-local)

Prime, 90/120	60.00@62.00
Prime, 120/150	59.00@62.00
Choice, 90/120	49.00@50.00
Choice, 120/150	48.00@50.00
Good, 50/90	44.00@51.00
Good, 90/150	47.00@52.00
Stand., 50/90	44.00@46.00
Stand., 90/150	44.00@46.00
Calf, 200/dn., ch.	45.00@47.00
Calf, 200/dn., gd.	44.00@46.00
Calf, 200/dn., std.	42.00@44.00

### LOCAL SLAUGHTER

CATTLE:	Head
Week ended Jan. 3	11,213
Week previous	10,497
CALVES:	
Week ended Jan. 3	6,024
Week previous	6,096
HOGS:	
Week ended Jan. 3	30,522
Week previous	45,427
SHEEP:	
Week ended Jan. 3	32,800
Week previous	30,321

## PHILA. FRESH MEATS

Jan. 6, 1959

STEER CARCASS: (Local, cwt.)	
Choice, 5/700	\$46.00@48.25
Choice, 7/800	45.50@47.50
Good, 5/800	43.25@46.50
Hinds., ch., 140/170.	52.00@55.00
Hinds., gd., 140/170.	50.00@53.00
Rounds, choice	54.00@56.00
Rounds, good	52.00@54.00
Full loin, choice	52.00@55.00
Full loin, good	46.00@51.00
Ribs, choice	58.00@63.00
Ribs, good	54.00@58.00
Arm chucks, ch.	40.50@45.00
Arm chucks, gd.	39.00@43.00
STEER CARC.: (non-local, cwt.)	
Choice, 5/700	\$46.50@48.25
Choice, 7/800	45.75@47.50
Good, 5/800	44.25@45.25
Hinds., ch., 140/170.	53.00@55.00
Hinds., gd., 140/170.	51.00@53.00
Rounds, choice	53.00@56.00
Rounds, good	52.00@54.00
Full loin, choice	51.00@54.00
Full loin, good	48.00@52.00
Ribs, choice	58.00@63.00
Ribs, good	54.00@58.00
Arm chucks, ch.	41.00@44.00
Arm chucks, gd.	40.00@42.00
VEAL CARC., L.B.: Local West	
Prime, 90/150	\$58.00 n.g.
Choice, 90/150	56.00 50.40
Good, 50/90	48.50 40.50
Good, 90/120	52.50 52.50
LAMB CARC., L.B.: Local West	
Prime, 30/45	45.50 46.48
Prime, 45/55	42.48 42.48
Choice, 30/45	46.50 46.48
Choice, 45/55	43.48 46.48
Good, 30/45	43.48 42.48
Good, 45/55	40.45 40.45

# PORK AND LARD... Chicago and outside

## CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, Jan. 7, 1959)

SKINNED HAMS			BELLIES		
F.F.A. or fresh		Frozen	F.F.A. or fresh		Frozen
45½ @ 46	10/12	45½	28¼ n	6/8	28¼ n
44½	12/14	44½	28¼ n	8/10	28¼ @ 29
43½	14/16	43½	27½	10/12	27½
41½	16/18	41½	27	12/14	27
39	18/20	39	24	14/16	24
37½	20/22	37½	23½	16/18	23½
37½	22/24	37½	22	18/20	22
37½	24/26	37½	Branding Quality D.S. Bellies		
37½	26/28	37½		20/25	22½ n
35 @ 35½	28/up, 2's in	35		25/30	21½ n
			G.A. froz., fresh		
				20/25	21 n
				17½	25/30
				17	30/35
				16	35/40
				14½	40/50
				13b	

PICNICS			FRESH PORK CUTS		
F.F.A. or fresh		Frozen	Job Lot		Car Lot
27	4/6	27	47	Loins, 12/dn.	44½ n
25½	6/8	25½	44	Loins, 12/16	43 n
25 @ 25½ n	8/10	25 n	37½	Loins, 16/20	37½
25 @ 25½ n	10/12	25 n	34	Loins, 20/up	33
25 @ 25½ n	12/14	25 n	35 @ 36	Butts, 4/8	33 @ 33½
25 @ 25½	8/up, 2's in	25	32	Butts, 8/12	32 n
			32	Butts, 8/up	32 n
			30 @ 37	Ribs, 3/dn.	33 @ 33½
			30	Ribs, 3/5	28 n
			28	Ribs, 5/up	25½ n

FAT BACKS			OTHER CELLAR CUTS		
Frozen or fresh		Cured	Frozen or fresh		Cured
7½ n	6/8	7½ n	12½	Square Jowls, boxed..n.q.	
7½ n	8/10	7½ n	10½ @ 11	Jowl Butts, loose..n.q.	
9	10/12	8½ n	11½ n	Jowl Butts, boxed..n.q.	
9½	12/14	9½ n			
9½	14/16	10 n			
10½	16/18	11 n			
10½	18/20	11 n			
10½	20/25	11 n			

n—nominal, b—bid, a—asked.

n—nominal, b—bid, a—asked.

### LARD FUTURES PRICES

(Drum contract basis)

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, JAN. 2, 1959				
Open	High	Low	Close	
Jan. 9.77	9.85	9.75	9.77	
-75				
Mar. 9.77	9.90	9.72	9.87	
-72				
May 9.80	9.95	9.80	9.85b	
July 10.00	10.15	10.00	10.05	
Sales: 1,920,000 lbs.				
Open interest at close Wednesday, Dec. 31: Jan. 80, Mar. 119, May 63, and July 62 lots.				
MONDAY, JAN. 5, 1959				
Jan. 9.87	10.00	9.87	10.00	
Mar. 9.95	10.02	9.85	10.00	
May 9.95	10.05	9.90	10.05a	
July 10.15	10.15	10.15	10.15	
Sales: 2,280,000 lbs.				
Open interest at close Friday, Jan. 2: Jan. 68, Mar. 117, May 67, and July 65 lots.				
TUESDAY, JAN. 6, 1959				
Jan. 10.10	10.10	9.87	9.97a	
Mar. 10.15	10.05	9.95	9.95	
May 10.15	10.15	10.02	10.02a	
July 10.25	10.25	10.15	10.15	
Sales: 1,860,000 lbs.				
Open interest at close Monday, Jan. 5: Jan. 53, Mar. 113, May 68, and July 78 lots.				
WEDNESDAY, JAN. 7, 1959				
Jan. 9.90	9.90	9.85	9.87b	
Mar. 9.87	9.90	9.85	9.90	
May 9.95	10.00	9.95	10.00	
July 10.10	10.10	10.10	10.10	
Sales: 720,000 lbs.				
Open interest at close Tuesday, Jan. 6: Jan. 53, Mar. 110, May 62, and July 84 lots.				
THURSDAY, JAN. 8, 1959				
Jan. 9.97	10.10	9.97	10.07a	
Mar. 9.95	10.02	9.95	9.97	
May 10.05	10.07	10.02	10.07b	
July 10.25	10.25	10.20	10.20b	
Sales: 500,000 lbs.				
Open interest at close Wednesday, Jan. 7: Jan. 44, Mar. 115, May 62, and July 85 lots.				

### LARD FUTURES PRICES

(Loose contract basis)

FRIDAY, JAN. 2, 1959				
Open	High	Low	Close	
Jan. 9.03	9.03	9.03	9.00b-10a	
Mar. 9.03	9.03	8.95b-97a		
May 8.90	9.00b	8.90	9.00b-.06a	
July 9.03	9.07b	9.03	9.06	
Sales: 300,000 lbs.				
Open interest at close Wednesday, Dec. 31: Jan. 14, Mar. 54, May 30, and July 20 lots.				
MONDAY, JAN. 5, 1959				
Jan. 9.15	9.20	9.15	9.15b-.22a	
Mar. 9.00	9.10	9.00	9.00b-.10a	
May 9.08	9.08	9.08	9.05b-.10a	
July 9.05	9.15	9.05	9.10b-.20a	
Sales: 840,000 lbs.				
Open interest at close Friday, Jan. 2: Jan. 15, Mar. 54, May 30, and July 21 lots.				
TUESDAY, JAN. 6, 1959				
Jan. 9.00	9.00	9.00	8.96b-9.05a	
Mar. 9.00	9.00	9.00	8.90b-9.00a	
May 9.05	9.05	9.00	8.90b-9.00a	
July 9.03	9.03	9.00	8.97b-9.02a	
Sales: 420,000 lbs.				
Open interest at close Monday, Jan. 5: Jan. 9, Mar. 53, May 30, and July 20 lots.				
WEDNESDAY, JAN. 7, 1959				
Jan. 8.95b-9.10a				
Mar. 8.95b-9.10a				
May 8.95	8.95	8.95	8.95b-9.10a	
July 8.95			8.95b-9.10a	
Sales: 60,000 lbs.				
Open interest at close Tuesday, Jan. 6: Jan. 8, Mar. 53, May 37, and July 20 lots.				
THURSDAY, JAN. 8, 1959				
Jan. 9.02b-.08a				
Mar. 9.05b-10.00a				
May 9.12	9.12	9.09	9.07b-.12a	
July 9.12	9.12	9.12	9.06b-.13a	
Sales: 120,000 lbs.				
Open interest at close Wednesday, Jan. 7: Jan. 8, Mar. 53, May 32, and July 23 lots.				

### CUT-OUT MARGINS CHANGE UNEVENLY

(Chicago costs, credits and realizations for Monday and Tuesday)

Uneven shifts in pork prices in their relationship to live hog costs resulted in irregular shifts in cut-out margins this week. The minus margins on light hogs widened, due to markdowns on such cuts, while those of the other two heavier classes narrowed.

	-180-220 lbs.—		-220-240 lbs.—		-240-270 lbs.—	
	Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$12.87	\$18.36	\$12.27	\$17.11	\$11.40	\$15.88
Fat cuts, lard	4.71	6.72	4.77	6.71	4.38	6.08
Ribs, trimmings, etc.	2.04	2.93	1.93	2.69	1.86	2.68
Cost of hogs	\$18.25		\$17.69		\$17.06	
Condemnation loss	.09		.09		.09	
Handling, overhead	1.65		1.50		1.33	
TOTAL COST	19.90	28.55	19.28	26.96	18.48	25.68
TOTAL VALUE	19.62	28.01	18.97	26.51	17.62	24.48
Cutting margin	-.28	-.54	-.31	-.45	-.86	-.117
Margin last week	.28	.43	.99	1.38	1.04	1.42

### PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles		San Francisco		No. Portland	
	Jan. 6		Jan. 6		Jan. 6	
FRESH PORK (Carcasses): (Packer style)						
80-120 lbs., U.S. No. 1-3.	None quoted		None quoted		None quoted	
120-180 lbs., U.S. No. 1-3.	\$31.00@32.00		None quoted		\$29.00@30.00	
LOINS, No. 1:						
8-10 lbs.	47.00@52.00		\$48.00@54.00		47.00@51.00	
10-12 lbs.	47.00@52.00		48.00@54.00		47.00@51.00	
12-16 lbs.	47.00@52.00		48.00@54.00		47.00@51.00	
PICNICS:						
4-8 lbs.	(Smoked) 32.00@39.00		(Smoked) 33.00@37.00		(Smoked) 34.00@38.00	
HAMS:						
12-16 lbs.	54.00@61.00		55.00@60.00		54.00@58.00	
16-18 lbs.	51.00@55.00		54.00@58.00		53.00@57.00	
BACON "Dry" Cure, No. 1:						
6-8 lbs.	40.00@48.00		50.00@52.00		48.00@53.00	
8-10 lbs.	40.00@47.00		48.00@50.00		47.00@50.00	
10-12 lbs.	40.00@46.00		46.00@50.00		46.00@48.00	
LARD, Refined:						
1-lb. cartons	15.50@17.00		19.00@21.00		17.00@20.00	
50-lb. cartons & cans	13.50@16.00		17.00@20.00		None quoted	
Tierces	12.50@15.50		16.00@18.00		13.00@18.00	

### CHGO. FRESH PORK AND PORK PRODUCTS

Jan. 6, 1959

	(lcl. lb.)
Hams, skinned, 10/12	46
Hams, skinned, 12/14	45 1/2
Hams, skinned, 14/16	44 1/2
Picnics, 4/8 lbs.	27 1/2
Picnics, 6/8 lbs.	26 1/2
Pork loins, boneless	63
Shoulders, 16/dn. loose	30
(Job lots, lb.)	
Pork livers	16 1/2 @ 17
Tenderloins, fresh, 10's	83 @ 85
Neck bones, bbls.	10
Ears, 30's	14
Feet, s.c., bbls.	7 1/2

### CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers)

Pork trimmings:	(Job lots)
40% lean, barrels	17 1/2 @ 18
50% lean, barrels	19
80% lean, barrels	35
85% lean, barrels	43
Pork head meat	27
Pork cheek meat	34
barrels	

### CHGO. WHOLESALE SMOKED MEATS

Jan. 6, 1959

Hams, skinned, 14/16 lbs., (Av.) wrapped	50
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	51
Hams, skinned, 16/18 lbs., wrapped	48
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	49
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	48
Bacon, fancy sq. cut seed- less, 10/12 lbs., wrapped	42
Bacon, No. 1 sliced 1-lb. heat seal, self-service, pkg.	53

### PHILA. N. Y. FRESH PORK LOCALLY DRESSED

Jan. 6, 1959

	(lcl. lb.)
Reg. loins, 8/12	46 @ 50
Reg. loins, 12/16	43 @ 49
Boston butts, 4/8	36 @ 45
Spareribs, 3/down	38 @ 41
Spareribs, 3/5	31 @ 33
Skinned hams, 10/12	49 @ 56
Skinned hams, 12/14	48 @ 53
Picnics, s.s. 4/8	31 @ 35
Picnics, s.s. 6/8	28 @ 34
Bellies, 8/10	34 @ 35

NEW YORK (box lots, lb.)	
Loins, 8/12 lbs.	45 @ 51
Loins, 12/16 lbs.	43 1/2 @ 49
Hams, sknd., 12/16	46 @ 52
Boston butts, 4/8	36 @ 42
Reg. picnics, 4/8	29 @ 35
Spareribs, 3/down	36 @ 44

### PACKERS' WHOLESALE LARD PRICES

Refined lard, drums, f.o.b. Chicago	\$12.75
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	13.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago	13.75
Leaf kettle rendered, drums, f.o.b. Chicago	13.75
Leaf flakes, f.o.b. Chicago	14.50
Neutral crudes, f.o.b. Chicago	14.25
Standard shortening, N. & S. (del.)	19.25
Hydro. shortening, N. & S.	19.75

### WEEK'S LARD PRICES

	P.S. or D.R.	Dry cash tierces (Ed. Trade)	Dry loose tierces (Open Mkt.)	Ref. in 50-lb. tins (Open Mkt.)
Jan. 2-9.77 1/2 n	8 1/2 @ 8 1/2			11.50 n
Jan. 6-9.70 n	8.75			11.50 n
Jan. 6-9.87 1/2 n	8.62 1/2			11.37 1/2 n
Jan. 7-9.87 1/2 n	8.62 1/2			11.37 1/2 n
Jan. 8-10.07 1/2 n	8.75 n			11.50 n

# BY-PRODUCTS ... FATS AND OILS

## BY-PRODUCTS MARKET

(P.O.B. Chicago, unless otherwise indicated)  
Wednesday, Jan. 7, 1959

### BLOOD

Unground per unit of ammonia, bulk ..... 7.75@8.00n

### DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose  
Low test ..... 8.50n  
Med. test ..... 8.25n  
High test ..... 8.00n

### PACKINGHOUSE FEEDS

Carlots, ton  
50% meat, bone scraps bagged .. \$112.50@117.50  
50% meat, bone scraps, bulk .... 110.00@112.50  
60% digester tankage, bagged .. 117.50@122.50  
60% digester tankage, bulk .... 115.00@117.50  
80% blood meal, bagged ..... 145.00@150.00  
Steam bone meal, 50-lb. bags (especially prepared) ..... 97.50  
60% steam bone meal, bagged .. 80.00@ 85.00

### FERTILIZER MATERIALS

Feather tankage ground per unit of ammonia ..... \*5.75  
Hoof meal, per unit ammonia ..... \*6.75@7.00

### DRY RENDERED TANKAGE

Low test, per unit prot. .... 2.00n  
Medium test, per unit prot. .... 1.95n  
High test, per unit prot. .... 1.90n

### GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton ..... 24.00  
Bottle jaws, feet (non-gel.), ton .. 8.00@12.00  
Trim bone, tons ..... 11.00@16.00  
Pigskins (gelatine), cwt. .... 6.25n  
Pigskins (rendering), piece ..... 15@25

### ANIMAL HAIR

Winter coil dried, per ton ..... \$50.00@60.00  
Summer coil, dried, per ton ..... None quoted  
Cattle switches, per piece ..... 2@3½  
Winter processed (Nov.-Mar.)  
GRAY, lb. .... 12  
Summer processed (April-Oct.)  
GRAY, lb. .... 8

\*Delivered midwest, n—nominal, a—asked.

## TALLOWs and GREASES

Wednesday, January 7, 1959

Several tanks of bleachable fancy tallow traded late last week at 7¼c, c.a.f. Chicago, steady. Continued inquiry was apparent at that basis, with product held ¼c higher. Yellow grease was bid at 6¼@6¾c, also c.a.f. Chicago, and outside price on low acid material. Special tallow and B-white grease were bid at 6¾c, c.a.f. Chicago, but were held fractionally higher. Choice white grease, all hog, was bid at 7¾c, c.a.f. New York, with the asking price 8c. Bleachable fancy tallow was bid at 7¼c, New York. Several tanks of edible tallow changed hands at 8c, f.o.b. River points, and at 8¾c, c.a.f. Chicago.

The market at the beginning of the new week was inclined to easiness, as users reduced their buying ideas in inedibles ½@¾c. Some trade came about at the new levels. Bleachable fancy tallow sold at 7¼c, special tallow at 6¾c, No. 1 tallow and yellow grease at 6¼c, all c.a.f. Chicago.

Choice white grease, all hog, sold at 7¾c, c.a.f. New York, and at 7¼c, c.a.f. Chicago. Hard body bleachable fancy tallow traded at 7¼c, c.a.f. East, and regular production material was bid at 7¾@7¼c. Edible tallow sold steady at 8c, f.o.b. River.

The inedible tallow market was easy, with choice white grease, all hog, offered at 7¾c, c.a.f. New York, while the best inquiry was at 7¼c. Bleachable fancy tallow was available at 7¼c, same delivery point, with inquiry ¼c lower. A few tanks of special tallow sold steady at 6¾c, c.a.f. Chicago. The market in the Midwest was about steady. Yellow grease attracted moderate buying interest at 6¼c, c.a.f. Chicago, with sellers asking fractionally higher. Certain kinds of bleachable fancy tallow met steady inquiry of 7¼c, c.a.f. Chicago; however, other material was available at the same figure. Buyers were rather selective. Edible tallow was available at 8¾c, c.a.f. Chicago early, and at 8c, f.o.b. River points. Bleachable fancy tallow was bid at 7¼c, prime tallow at 7¼c, special tallow at 7c,

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and yellow grease at 6½c, all c.a.f. Avondale, La.

**TALLOW:** Wednesday's quotations: edible tallow, 8c, f.o.b. River, and 8½c, Chicago basis; original fancy tallow, 7½c; bleachable fancy tallow, 7½c; prime tallow, 6½c; special tallow, 6½c; No. 1 tallow, 6½c; and No. 2 tallow, 5½c.

**GREASES:** Wednesday's quotations: choice white grease, not all hog, 7c; B-white grease, 6½c; yellow grease, 6½c; and house grease, 5½c. Choice white grease, all hog, was offered at 7½c, c.a.f. East.

### EASTERN BY-PRODUCTS

New York, Jan. 7, 1959

Dried blood was quoted today at \$6.75 per unit of ammonia. Low test wet rendered tankage was listed at \$7.25@7.50 per unit of ammonia and dry rendered tankage was priced at \$1.70 per protein unit.

### N.Y. COTTONSEED OIL FUTURES

FRIDAY, JAN. 2, 1959

	Open	High	Low	Close	Prev. close
Jan. ....	12.65b			12.70b	12.71b
Mar. ....	12.83b	12.81	12.78	12.81	12.81
May ....	12.83b	12.84	12.78	12.81	12.81b
July ....	12.92b	12.61	12.60	12.55b	12.60b
Sept. ....	12.25	12.20	12.18	12.13b	12.16b
Oct. ....	12.08b			12.02b	12.07b
Dec. ....	12.00b			11.95b	11.95b

Sales: 142 lots.

MONDAY, JAN. 5, 1959

	Open	High	Low	Close	Prev. close
Jan. ....	12.06b			12.75b	12.70b
Mar. ....	12.80b	12.96	12.78	12.94	12.81
May ....	12.81	12.98	12.76	12.91	12.81
July ....	12.55b	12.71	12.61	12.70	12.55b
Sept. ....	12.10b			12.21b	12.12b
Oct. ....	12.00b			12.08b	12.02b
Dec. ....	11.88b			12.00b	11.95b

Sales: 251 lots.

TUESDAY, JAN. 6, 1959

	Open	High	Low	Close	Prev. close
Jan. ....	12.80b			12.70b	12.75b
Mar. ....	13.00	13.00	12.87	12.88	12.94
May ....	12.95	12.98	12.81	12.83	12.91
July ....	12.72b	12.76	12.61	12.62b	12.70
Sept. ....	12.20b	12.20	12.25	12.17b	12.21b
Oct. ....	12.10b			12.06b	12.08b
Dec. ....	12.00b			12.02b	12.00b

Sales: 200 lots.

WEDNESDAY, JAN. 7, 1959

	Open	High	Low	Close	Prev. close
Jan. ....	12.70b			12.87b	12.70b
Mar. ....	12.88b	13.05	12.87	13.04	12.88
May ....	12.86	12.98	12.83	12.98	12.83
July ....	12.66	12.76	12.60	12.76b	12.62b
Sept. ....	12.20b	12.30	12.30	12.31b	12.17b
Oct. ....	12.00b	12.15	12.15	12.16b	12.06b
Dec. ....	11.95b			12.03b	12.02b

Sales: 237 lots.

### VEGETABLE OILS

Wednesday, Jan. 7, 1959

Crude cottonseed oil, f.o.b.	
Valley .....	10½
Southeast .....	11
Texas .....	10½
Corn oil in tanks, f.o.b. mills .....	11½
Soybean oil, f.o.b. Decatur .....	9½
Coconut oil, f.o.b. Pacific Coast .....	17½
Peanut oil, f.o.b. mills .....	13½
Cottonseed foots:	
Midwest and West Coast .....	1¼ @ 1½
East .....	1¼ @ 1½

### OLEOMARGARINE

Wednesday, Jan. 7, 1959

White dom. vegetable (30-lb. cartons) ...	26
Yellow quarters (30-lb. cartons) ...	27
Milk churned pastry (750 lbs., 30's) ...	23½
Water churned pastry (750 lbs., 30's) ...	22½
Bakers steel drums, ton lots .....	18½

### OLEO OILS

Wednesday, Jan. 7, 1959

Prime oleo stearine (black barrels) .....	11½
Extra oleo oil (drums) .....	17
Prime oleo oil (drums) .....	16

a—nominal, s—asked, b—bid, pd—paid.

# HIDES AND SKINS

Packer hides strong, with fractional price increases on some selections—Strong undertone on small packer and country hides in light trading—Demand spotty on calfskins and kipskins, with prices mostly nominal—Sheepskins largely nominal, with a few scattered sales reported.

### CHICAGO

**PACKER HIDES:** The big packer and large independent packer hide market was moderately active late last week, with prices steady. On Wednesday, heavy native steers and branded steers sold steady. On Friday, a firm undertone was noted on practically all selections.

The only reported trades on Monday of this week involved Kansas City light native cows, light average, at 23c and a car of St. Joseph light cows at 20c.

Good movement of hides was noted on Tuesday; volume was estimated at 55,000 pieces. Feature of the day was a ½c advance on heavy native cows at 14@14½c according to points, and ½c higher on Northern branded cows at 13c. Other trading involved 23,500 heavy native steers steady, also about 8,500 branded steers sold steady, with Fremont light average at a ¼c premium. A couple of cars of heavy Texas steers sold at 9½c.

**SMALL PACKER AND COUNTRY HIDES:** Only light, scattered trading was reported in small packer hides. Midwestern 50/52's were firmer at 15@15½c nominal, as were 60/62's at 12@12½c nominal. In country hides, locker-butcher 50/52's were quoted at 13@13½c nominal, and 48/50-lb. average renderers were listed nominally at 11½@12c. Glue hides were quoted at 8½@9c nominal. Good Northern trimmed horse hides were scarce and steady at 7.50@8.00 nominal, with untrimmed listed at 8.00@8.50 nominal. Choice fronts brought 6.00@6.25.

**CALFSKINS AND KIPSKINS:** Trading was light again this week, with offerings thin and demand rather spotty. Last confirmed sales of Northern heavy and light calf were at 65c, with Northern-River kip quoted at 51@52c nominal. Overweights were steady at 41c nominal. Small packer allweight calf was quoted at 46c nominal, and allweight kips at 36c nominal. Country allweight kips were quoted at 35c nominal. Allweight kips were reported a shade easier at 25c nominal. Last confirmed sales of na-

tional packer slunks were at 1.75.

**SHEEPSKINS.** The light trading was generally at steady prices. River No. 1 shearlings moved fairly well at 1.10@1.30. No. 2's were quoted at 40@50c nominal, with No. 3's at 30 nominal. Midwestern lamb pelts were a shade easier, being quoted at 2.60@2.85. Fall clips were quoted steady at 1.75@2.25. Dry pelts were nominally pegged at .17 with trade slow. Pickled lambskins were quoted at 11.00 nominal, as were sheep at 13.00.

### CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Jan. 7, 1959	Cor. date 1958
Lgt. native steers	18½	@19n	15½ @16n
Hvy. nat. steers	11½	@12n	9½ @10n
Ex. lgt. nat. steers	22	@23n	18 @18½n
Butt-brand, steers	10n		7½n
Colorado steers	9n		8n
Hvy. Texas steers	9½n		10n
Light Texas steers	15n		12n
Ex. lgt. Texas steers	18½n		18n
Heavy native cows	14	@14½n	11 @11½n
Lght nat. cows	18	@20n	14½ @16n
Branded cows	13	@14n	9½ @10½n
Native bulls	9½	@10n	7 @7½n
Branded bulls	8½	@9n	6 @6½n
Calfskins:			
Northern, 10/15 lbs.	65n		40 @42½n
10 lbs./down	65n		37½ @38½n
Kips, Northern native,			31½n
15/25 lbs.	51	@52n	

### SMALL PACKER HIDES

STEERS AND COWS:	
60 lbs. and over	12 @12½n
50 lbs.	15 @15½n

### SMALL PACKER SKINS

Calfskins, all wts.	46n	27 @28n
Kipskins, all wts.	36n	23 @24n

### SHEEPSKINS

Packer shearlings:		
No. 1	1.10@1.30n	1.90@3.00
No. 2	.40@.50n	1.50@1.80
Dry Pelts	17n	2n
Horsehides, untrim.	8.00@8.50n	8.00@8.50n
Horsehides, trim.	7.50@8.00n	7.50@8.00n

\*Includes cooler hides.

### N.Y. HIDE FUTURES

FRIDAY, JAN. 2, 1959

	Open	High	Low	Close
Jan. ....	16.85b	16.75	16.75	16.75b-17.50n
Apr. ....	15.00b			15.32b- 4n
July ....	14.95b	15.30	15.21	15.27b- 3n
Oct. ....	14.85	14.85	14.85	14.90b-15.10n
Jan. ....				14.90n-

Sales: eight lots.

MONDAY, JAN. 5, 1959

	Open	High	Low	Close
Jan. ....	16.75b			16.75b-17.50n
Apr. ....	15.25b	15.45	15.45	15.20b- 4n
July ....	15.23b	15.25	15.25	15.20b- 4n
Oct. ....	14.90b			14.90b-15.30n
Jan. ....				14.90n

Sales: two lots.

TUESDAY, JAN. 6, 1959

	Open	High	Low	Close
Jan. ....	16.75b			16.75b- 9n
Apr. ....	15.20b			15.22b- 3n
July ....	15.15	15.18	15.14	15.14b- 2n
Oct. ....	14.75b	15.08	15.08	14.90b-15.15n
Jan. ....				14.93n

Sales: 18 lots.

WEDNESDAY, JAN. 7, 1959

	Open	High	Low	Close
Jan. ....	16.75b			16.97b-17.50n
Apr. ....	15.15b			15.20b- 3n
July ....	15.00b			15.13b- 2n
Oct. ....	14.80b			14.85b-15.10n
Jan. ....				14.70b-15.00n

Sales: six lots.

THURSDAY, JAN. 8, 1959

	Open	High	Low	Close
Jan. ....	16.75b			16.75b-17.50n
Apr. ....	15.25b			15.35b- 3n
July ....	15.15n	15.18	15.18	15.25b- 4n
Oct. ....	14.90b			14.90b-15.30n
Jan. ....	14.70b			14.70b-15.00n

Sales: one lot.

# LIVESTOCK MARKETS... Weekly Review

## Chicago Yards Leads Nation In 1958 Livestock Receipts

The Chicago Stock Yards maintained its long-standing position as the largest livestock market in the nation in 1958, a preliminary traffic report indicated. Livestock consigned to the Yards for sale in 1958 totaled 4,800,700 head. Omaha, with a run of 4,531,600 was second, followed by St. Paul with 4,423,200 head.

Outstanding in the 1958 figures was the increase over 1957 volume in the number of hogs marketed at Chicago, whereas hog marketings nationally showed a decrease. Hogs marketed at Chicago in 1958 totaled 2,073,806, an increase of 45,067 over 1957.

Cattle shipments also increased from 52 per cent in 1957 to 58 per cent in 1958, and sheep shipments rose from 38 per cent to 48 per cent, making Chicago the largest shipping market in the country.

"Careful analysis of the 1958 figures", explained Charles S. Potter,

president of the Chicago Stock Yards, "discloses, we believe, the reasons why Chicago retains its position as the top livestock market of the country. Chicago is located in the heart of the Corn Belt—the most heavily concentrated livestock production and feeding area in the nation.

## Corn Belt Feeders to Meet

The effects of integrated livestock operations on feedlot owners will be among the topics at the 1959 convention of the Corn Belt Livestock Feeders Association on February 4 and 5 in St. Louis. Studies on federal meat grading procedures also will be discussed by well-qualified speakers.

## LIVESTOCK CARLOADINGS

A total of 4,447 railroad cars was loaded with livestock in the week ended December 20, the Association of American Railroads has reported. This number represented 1,062 fewer cars than were loaded a year earlier, and 1,380 cars less than two years ago.

## Livestock Costs To Packers In November Above Nov., 1957

Packers operating under federal inspection in November found prices on all livestock higher than in the same month of 1957.

Average cost of cattle in November at \$23.27 was 23 per cent higher than in 1957; calves at \$24.93 cost 39 per cent more than in 1957; hogs at \$17.87 had 107 per cent of the 1957 value, and sheep and lambs averaging \$20.13 cost 7 per cent more than in November 1957.

The 1,302,000 cattle, 441,000 calves, 5,258,000 hogs and 883,000 sheep and lambs slaughtered in November had dressed yields of:

	Nov. 1958	Nov. 1957
	1,000 lbs.	1,000 lbs.
Beef .....	705,980	880,474
Veal .....	50,450	65,381
Pork (carcass, wt.) .....	973,738	979,832
Lamb and mutton .....	41,780	44,053
Totals .....	1,831,948	1,919,869
Pork, excl. lard .....	730,133	730,191
Lard production .....	177,557	182,582
Rendered pork fat .....	7,100	8,488

Average live weights in November 1958-57 were as follows:

	Nov. 1958	Nov. 1957
	lbs.	lbs.
All cattle .....	1,047.5	1,004.4
Steers <sup>1</sup> .....	1,034.7	1,041.7
Heifers <sup>2</sup> .....	937.0	889.8
Cows <sup>1</sup> .....	1,040.7	997.6
Calves .....	205.4	190.3
Hogs .....	241.9	233.8
Sheep and lambs .....	98.9	96.6

Dressed yields per 100 lbs. live weight for Nov. 1958-57 were:

	Nov. 1958	Nov. 1957
	Per cent	Per cent
Cattle .....	56.4	54.8
Calves .....	56.1	55.2
Hogs <sup>2</sup> .....	78.7	76.2
Sheep and lambs .....	48.1	47.9
Lard, per cwt., lbs. ....	14.0	14.2
Lard, per hog, lbs. ....	33.8	33.2

Average dressed weights of livestock compared as follows (lbs):

	Nov. 1958	Nov. 1957
Cattle .....	590.8	550.4
Calves .....	115.2	110.0
Hogs .....	185.5	178.2
Sheep and lambs .....	47.6	46.2

<sup>1</sup>Included in cattle.

<sup>2</sup>Subtract 7.0 to get packer style average.

## SOWS FARROWING, PIGS PER LITTER, AND PIGS SAVED, FOR THE UNITED STATES

YEARS 1944-59

	Sows Farrowing		Number		Pigs Saved		Year
	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	Spring (Dec. 1- June 1)	Fall (June 1- Dec. 1)	(Dec. 1- Dec. 1)
	Thousand Head		Pigs per Litter		Thousand Head		
1944 .....	9,246	4,822	6.03	6.33	30,905	36,659	
1945 .....	8,302	5,429	6.29	6.38	34,611	36,827	
1946 .....	8,077	4,704	6.46	6.49	30,503	32,694	
1947 .....	8,548	4,866	6.11	6.39	31,000	33,289	
1948 .....	7,833	5,070	6.44	6.58	33,358	33,826	
1949 .....	8,820	5,568	6.46	6.52	36,276	33,244	
1950 .....	9,179	5,927	6.31	6.65	39,423	37,381	
1951 .....	9,484	5,955	6.46	6.60	61,298	100,586	
1952 .....	8,311	5,067	6.64	6.65	55,135	33,664	
1953 .....	7,045	4,479	6.80	6.69	47,940	29,974	
1954 .....	7,669	5,014	6.89	6.78	52,852	33,978	
1955 .....	8,559	5,586	6.90	6.81	57,690	38,029	
1956 .....	7,605	5,194	6.94	7.00	53,186	36,386	
1957 .....	7,277	5,124	7.12	7.06	51,812	36,148	
1958 .....	7,428	5,926	7.05	7.17	52,336	42,470	
1959 .....	8,317 <sup>1</sup>	.....	7.10 <sup>2</sup>	.....	59,000	.....	

<sup>1</sup>Spring farrowings indicated from breeding intentions reports.

<sup>2</sup>Average number of pigs saved per litter adjusted for trend used to compute number of pigs saved.

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, January 3, 1939, as reported to the NATIONAL PROVISIONER:

### CHICAGO

Armour, 6,778 hogs; shippers, 10,964 hogs; and others, 20,483 hogs. Totals: 18,060 cattle, 96 calves, 44,245 hogs and 3,889 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour..	1,394	109	2,307	...
Swift ..	1,944	142	4,530	1,613
Wilson ..	983	...	2,967	...
Butchers	3,214	...	17	...
Others ..	1,323	...	2,963	2,636
<b>Totals</b>	<b>9,058</b>	<b>311</b>	<b>12,794</b>	<b>4,240</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour ..	4,274	10,950	2,974	...
Cudahy ..	2,614	9,752	2,007	...
Swift ..	3,046	8,226	4,821	...
Wilson ..	2,963	6,816	2,279	...
Cornhusker	491	...	...	...
Gr. Omaha	692	...	...	...
Kingman ..	780	...	...	...
Neb. Beef ..	440	...	...	...
Omaha D.B.	301	...	...	...
Omaha ..	445	...	...	...
O'Neill ..	1,001	...	...	...
R & C ..	956	...	...	...
Roth ..	623	...	...	...
Rothenchild	826	...	...	...
Union ..	1,201	...	...	...
Others ..	372	10,480	...	...
<b>Totals</b>	<b>21,297</b>	<b>46,224</b>	<b>12,061</b>	...

### N. S. YARDS

	Cattle	Calves	Hogs	Sheep
Armour..	1,378	...	9,049	...
Hunter ..	...	...	7,799	...
Krey ..	...	...	1,628	...
Heli ..	...	...	3,420	...
<b>Totals</b>	<b>1,378</b>	<b>...</b>	<b>21,896</b>	<b>...</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift ..	2,096	85	11,889	5,906
Armour..	2,279	17	8,941	2,406
Selts ..	503	...	...	...
Others ..	3,193	...	2,131	...
<b>Totals*</b>	<b>8,071</b>	<b>103</b>	<b>22,061</b>	<b>8,308</b>

\*Do not include 123 cattle, 1,332 hogs and 3,646 sheep direct to packers.

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour..	2,620	...	11,748	5,835
Swift ..	2,787	...	7,221	425
S.C. Dr.	...	...	...	...
Beef ..	2,647	...	...	...
S.C. Dr.	...	...	...	...
Pork ..	...	...	10,872	...
Raskin ..	835	...	...	...
Butchers	382	...	...	...
Others ..	5,656	...	23,195	420
<b>Totals</b>	<b>14,907</b>	<b>...</b>	<b>53,036</b>	<b>6,860</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy ..	910	13	1,618	...
Dunn ..	89	...	...	...
Doid ..	111	...	7,799	...
Excel ..	828	...	...	...
Armour..	...	...	...	83
Swift ..	...	...	...	790
Others ..	785	...	62	99
<b>Totals</b>	<b>2,723</b>	<b>13</b>	<b>1,770</b>	<b>972</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour..	662	...	432	72
Wilson ..	640	16	74	...
Others ..	879	95	1,019	183
<b>Totals*</b>	<b>2,181</b>	<b>111</b>	<b>1,525</b>	<b>255</b>

\*Do not include 326 cattle and 4,367 hogs direct to packers.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Cudahy ..	...	...	134	...
Wilson ..	...	...	...	...
United ..	395	1	315	...
Atlas ..	391	...	...	...
Gr. West	267	...	...	...
Ideal ..	224	...	...	...
Quality ..	168	...	...	...
Star ..	155	...	...	...
Harman ..	173	...	...	...
Manning ..	107	...	...	...
Goldring	84	...	...	...
Others ..	240	27	256	...
<b>Totals</b>	<b>2,217</b>	<b>28</b>	<b>705</b>	<b>...</b>

DENVER				
	Cattle	Calves	Hogs	Sheep
Armour..	39	...	...	2,429
Swift ..	656	...	2,208	3,643
Cudahy ..	434	19	3,214	...
Wilson ..	376	...	...	6,228
Others ..	4,465	8	500	460
<b>Totals</b>	<b>5,970</b>	<b>27</b>	<b>5,917</b>	<b>12,760</b>

ST. PAUL				
	Cattle	Calves	Hogs	Sheep
Armour..	3,919	2,183	18,348	3,335
Bartusch	827	23	...	...
Rifkin ..	587	...	...	...
Superior	1,125	...	...	...
Swift ..	3,490	1,854	31,354	3,919
Others ..	2,706	3,295	11,008	3,071
<b>Totals</b>	<b>12,657</b>	<b>7,355</b>	<b>60,710</b>	<b>10,325</b>

FORT WORTH				
	Cattle	Calves	Hogs	Sheep
Armour..	401	331	345	291
Swift ..	372	188	471	2,743
Clay ..	142	...	78	...
Rosenthal	17	...	...	32
<b>Totals</b>	<b>932</b>	<b>536</b>	<b>894</b>	<b>3,066</b>

CINCINNATI				
	Cattle	Calves	Hogs	Sheep
Gall ..	...	...	...	256
Schlachter	130	19	...	...
Others ..	2,529	401	9,218	543
<b>Totals</b>	<b>2,659</b>	<b>420</b>	<b>9,218</b>	<b>799</b>

TOTAL PACKER PURCHASES				
	Week ended Jan. 3	Prev. week Jan. 3	Same week 1938	
Cattle ..	100,110	98,725	123,472	
Hogs ..	280,995	206,193	249,749	
Sheep ..	63,184	35,989	48,545	

## CORN BELT DIRECT TRADING

Des Moines, Jan. 7—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA.

Barrows, gilts, U.S. No. 1-3:		
180/200 lbs.	...	\$16.00@17.40
200/220 lbs.	...	16.00@17.50
220/240 lbs.	...	16.00@17.75
240/270 lbs.	...	15.10@16.50
270/300 lbs.	...	14.30@15.75

Sows, U.S. No. 1-3: 14.00@15.25  
 330/400 lbs. 13.25@11.75  
 400/550 lbs. 11.75@13.90

Corn Belt hog receipts, as reported by the USDA.

	This week	Last week	Last actual
Jan. 2	80,000	86,000	43,500
Jan. 3	25,000	32,000	33,000
Jan. 5	75,000	79,500	73,500
Jan. 6	80,000	51,000	55,500
Jan. 7	80,000	40,000	72,500

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Wednesday, Jan. 7 were as follows:

**CATTLE:** Cwt.  
 Steers, choice & pr. \$26.50@29.00  
 Steers, good 24.50@26.00  
 Heifers, gd. & ch. 25.00@27.00  
 Cows, util. & com'l. 18.00@20.00  
 Cows, can. & cut. 14.00@18.50  
 Bulls, util. & com'l. 23.00@25.00  
 Bulls, cutter 19.00@23.00

**VEALERS:**  
 Choice & prime 37.00@38.50  
 Good & choice 31.00@38.00  
 Stand. & good 26.50@31.00

**HOGS:**  
 200/220, U.S. No. 1. 18.35@18.50  
 200/220, U.S. No. 2. 17.75@18.00  
 220/240, U.S. No. 2. 17.50@18.00  
 240/270, U.S. No. 2. 17.25@17.50  
 200/220, U.S. No. 3. 17.00@17.50  
 220/240, U.S. No. 3. 17.00@17.50  
 240/270, U.S. No. 3. 16.50@17.00  
 Sows, U.S. No. 1-3: 15.25@16.00  
 330/400 lbs. 14.75@15.50  
 400/550 lbs. 14.00@14.75

**LAMBS:**  
 Good & choice 18.00@20.00  
 Utility & good 16.00@18.00

## WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Jan. 3, 1939 (totals compared), as reported by the U. S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep
Boston, New York City Area <sup>1</sup>	11,213	6,024	39,522	22,400
Baltimore, Philadelphia	6,335	474	23,346	2,300
Cincy., Cleve., Detroit, Indpls.	14,391	3,683	95,442	14,700
Chicago Area	18,040	6,381	38,725	5,200
St. Paul-Wis. Areas <sup>2</sup>	21,473	21,810	92,128	13,000
St. Louis Area <sup>3</sup>	8,545	1,058	62,415	4,000
Sioux City-So. Dak. Area <sup>4</sup>	15,971	...	87,057	11,000
Omaha Area <sup>5</sup>	23,973	87	68,829	14,000
Kansas City	9,283	792	25,702	5,000
Iowa-So. Minnesota <sup>6</sup>	24,427	8,255	238,297	31,000
Louisville, Evansville, Nashville, Memphis	5,224	2,503	40,254	...
Georgia-Alabama Area <sup>7</sup>	4,780	2,050	22,119	...
St. Joseph, Wichita, Okla. City	12,769	661	38,496	10,000
Fl. Worth, Dallas, San Antonio	5,520	3,017	17,983	4,500
Denver, Ogden, Salt Lake City	12,616	182	10,705	2,000
Los Angeles, San Fran. Areas <sup>8</sup>	12,900	1,133	19,108	14,000
Portland, Seattle, Spokane	5,087	73	11,296	2,000
Grand Totals	212,967	58,113	931,414	197,000
Totals same week 1938	239,907	80,358	915,137	170,000

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, St. Louis, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. <sup>8</sup>Includes Los Angeles, San Francisco, So. Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Dec. 27 compared with the same week in 1937 were reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Weights	1937	Good and Choice	1937	Grade B <sup>1</sup> Dressed	1937	Handy weights	Good
Toronto	\$26.54	\$19.60	\$34.48	\$30.00	\$24.50	\$26.75	\$20.80	\$23.40
Montreal	25.60	19.25	31.25	24.55	24.85	27.35	19.50	17.00
Winnipeg	26.25	19.00	34.30	30.00	21.25	23.62	17.50	18.00
Calgary	24.65	19.05	25.30	19.85	20.50	22.50	17.50	18.00
Edmonton	23.40	18.25	26.00	22.20	20.50	23.25	18.90	20.00
Lethbridge	24.00	...	25.75	18.00	20.40	22.50	17.00	18.00
Pr. Albert	24.40	...	25.75	25.75	20.50	22.00	...	...
Moose Jaw	24.10	...	24.70	20.50	20.50	22.00	17.25	17.00
Saskatoon	25.00	17.50	28.00	22.50	20.50	22.00	17.00	17.00
Regina	23.75	16.25	27.00	20.50	20.50	22.00	...	17.00
Vancouver	...	...	23.75	...	...	...	...	...

\*Canadian government quality premium not included.

## SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plants stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended January 2:

	Cattle	Calves	Hogs
Week ended Jan. 2	1,975	575	19,100
Week previous (six days)	1,049	359	8,700
Corresponding week last year	3,014	983	19,200

## LIVESTOCK PRICES AT SIOUX CITY

Livestock prices at Sioux City on Wednesday, Jan. 7 were as follows:

**CATTLE:** Cwt.  
 Steers, prime \$28.00@29.00  
 Steers, choice 26.00@28.00  
 Steers, good 24.50@26.50  
 Heifers, choice 26.50@27.50  
 Heifers, good 24.00@26.50  
 Cows, util. & com'l. 18.50@21.00  
 Cows, can. & cut. 15.50@18.



## SLAUGHTER REPORTS

Special reports to the NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended January 3, 1959, compared:

CATTLE			
	Week ended	Prev. week	Cor.
Chicago	16,090	10,013	19,148
Kan. City	9,369	8,173	12,849
Omaha	21,300	19,639	2,965
N. S. Yards	1,378	1,501	6,207
St. Joseph	7,903	8,982	8,827
St. Paul	9,931	11,376	10,212
Wichita	2,423	2,216	2,341
N. York, Bost.			
Jer. City	11,213	10,497	12,172
Okl. City	2,618	2,099	3,729
Cincinnati	3,076	1,473	4,574
Denver	5,065	4,983	14,580
St. Paul	9,931	8,407	11,801
Milwaukee	3,518	2,500	4,297
Totals	107,315	97,859	114,642

HOGS			
	Week ended	Prev. week	Cor.
Chicago	27,261	18,250	27,391
Kan. City	12,794	10,261	13,248
Omaha	48,042	40,509	14,295
N. S. Yards	21,896	14,766	35,059
St. Joseph	21,262	22,014	19,349
St. Paul	39,606	34,245	15,079
Wichita	9,198	8,980	8,930
N. York, Bost.			
Jer. City	39,522	45,427	42,923
Okl. City	5,892	5,014	9,407
Cincinnati	9,718	9,294	9,399
Denver	6,040	4,893	10,070
St. Paul	49,702	27,552	40,022
Milwaukee	4,307	2,733	4,221
Totals	295,300	244,238	249,384

SHEEP			
	Week ended	Prev. week	Cor.
Chicago	3,680	3,479	3,867
Kan. City	4,249	1,640	3,255
Omaha	13,758	8,272	1,214
N. S. Yards	21,896	14,766	35,059
St. Joseph	12,154	6,372	5,816
St. Paul	6,055	4,971	2,495
Wichita	1,236	1,236	1,236
N. York, Bost.			
Jer. City	32,890	30,321	33,417
Okl. City	255	491	1,144
Cincinnati	785	320	407
Denver	23,108	4,600	2,827
St. Paul	7,254	2,481	5,044
Milwaukee	625	629	984
Totals	104,802	63,576	65,413

\*Cattle and calves.  
 \*Federally inspected slaughter, including directs.  
 \*Stockyards sales for local slaughter, including directs.

## CANADIAN KILL

Inspected slaughter of livestock in Canada for the week ended Dec 27:

CATTLE			
	Week ended	Same week	Dec. 27
Western Canada	8,082	9,561	13,126
Eastern Canada	11,289	13,126	
Totals	19,371	22,687	

HOGS			
	Week ended	Same week	Dec. 27
Western Canada	51,208	22,400	
Eastern Canada	49,533	26,067	
Totals	100,741	48,467	

SHEEP			
	Week ended	Same week	Dec. 27
Western Canada	1,415	2,116	
Eastern Canada	1,861	2,530	
Totals	3,276	4,646	

## NEW YORK RECEIPTS

Receipts of livestock at Jersey City and 41st st., New York market for the week ended Jan. 3:

Cattle Calves Hogs* Sheep			
	Salable	Pre. wk.	Total (incl. directs)
Salable	81	48	
Pre. wk.	82	30	
Total (incl. directs)	2,200	201	13,908
Pre. wk.	2,200	201	13,908
Total (incl. directs)	2,200	201	13,908
Pre. wk.	2,200	201	13,908
Total (incl. directs)	2,200	201	13,908

\*Includes hogs at 31st Street.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
Cattle Calves Hogs Sheep			
	Dec. 31	Jan. 2	Jan. 3
Cattle	31,138,884	47	6,147
Calves	2	589	13
Hogs	3	37	2,716
Sheep	5	20,442	67
Week so far	8,000	100	11,000
Week ago	15,000	100	14,500
Yr. ago	43,442	267	32,941
Wk. ago	43,741	215	39,205
Yr. ago	44,086	640	37,717
Week so far	139	6,677	6,677
Week ago	139	6,677	6,677
Yr. ago	139	6,677	6,677

SHIPMENTS			
	Dec. 31	Jan. 2	Jan. 3
Cattle	31,6092	115	2,408
Calves	2	2,726	46
Hogs	3	151	957
Sheep	5	6,421	2,473
Week so far	6,000	3,500	2,000
Week ago	6,000	3,500	2,000
Yr. ago	18,421	9,973	7,213
Wk. ago	19,077	155	11,756
Yr. ago	22,498	69	11,630

JANUARY RECEIPTS			
	1959	1958	1957
Cattle	44,048	51,782	51,782
Hogs	44,939	50,079	50,079
Sheep	17,465	15,068	15,068

JANUARY SHIPMENTS			
	1959	1958	1957
Cattle	21,298	31,862	31,862
Hogs	15,201	20,842	20,842
Sheep	9,952	4,233	4,233

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed. Jan. 7:

	Week ended	Week ended
	Jan. 7	Dec. 30
Packers' purch.	20,722	18,835
Shippers' purch.	15,641	14,813
Totals	36,363	33,648

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Jan. 2, with comparisons:

	Cattle	Hogs	Sheep
Week to date	216,000	434,000	117,000
Previous week	194,000	288,000	95,000
Same wk. 1958	215,000	399,000	94,000
Year 1958	13,894,000	20,000,000	7,206,000
Year 1957	14,565,000	21,909,000	7,770,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Jan. 2:

Cattle Calves Hogs Sheep			
	Los Ang.	N. P. land	San Fran.
Cattle	2,600	200	850
Calves	2,000	150	2,000
Hogs	200	100	400
Sheep	200	100	200

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Wednesday, Jan. 7 were as follows:

CATTLE			
	Cwt.	Choice	Good
Steers, gd. & ch.	None quoted		
Steers, stand. & gd.	\$23.00@25.00		
Heifers, good	None quoted		
Heifers, stand.	None quoted		
Cows, util. & com'l.	18.00@20.00		
Cows, can. & cut.	16.00@18.50		
Bulls, util. & com'l.	20.00@24.00		
VEALERS:			
Choice & prime	38.00@40.00		
Good & choice	34.00@38.00		
Standard	26.00@33.00		
HOGS, U.S. No. 1-3:			
195/200 lbs.	18.00 only		
200/225 lbs.	18.00@18.25		
225/240 lbs.	17.75 only		
240/250 lbs.	17.00@17.50		
SOWS, U.S. No. 1-3:			
300/400 lbs.	14.00@15.50		
400/600 lbs.	13.25@13.75		
LAMBS:			
Choice & prime	21.00 only		
Good & choice	18.50@20.50		
Utility & gd.	16.00@18.50		

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Jan. 6, were reported by the Agricultural Marketing Service, Livestock Division as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS:					
BARROWS & GILTS:					
U.S. No. 1:					
180-200 A	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
200-220 B	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
220-240 C	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
U.S. No. 2:					
180-200 D	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
200-220 E	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
220-240 F	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
240-270 G	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
U.S. No. 3:					
200-220 H	None qtd.	\$17.50-17.75	None qtd.	None qtd.	None qtd.
220-240 J	None qtd.	17.00-17.50	None qtd.	None qtd.	None qtd.
240-270 K	None qtd.	16.50-17.00	None qtd.	None qtd.	None qtd.
270-300 L	None qtd.	15.75-16.50	None qtd.	None qtd.	None qtd.
U.S. No. 1-2:					
180-200 M	\$18.00-18.25	None qtd.	\$18.00-18.25	\$17.75-18.25	\$17.50-18.25
200-220 N	18.00-18.25	18.50-18.75	17.75-18.25	17.75-18.25	18.00-18.25
220-240 P	17.50-18.25	None qtd.	17.75-18.00	17.75-18.25	17.75-18.25
U.S. No. 2-3:					
200-220 Q	17.50-18.00	17.75-18.25	17.50-18.00	17.25-18.00	17.25-17.75
220-240 R	17.00-17.75	17.25-17.75	17.50-17.75	17.25-18.00	16.75-17.75
240-270 S	16.50-17.25	16.50-17.50	16.75-17.50	16.25-17.50	16.00-17.25
270-300 T	16.00-17.00	None qtd.	16.00-16.75	15.50-16.75	15.25-16.50
U.S. No. 1-2-3:					
180-200 V	17.75-18.25	18.00-18.50	17.75-18.00	17.25-18.00	None qtd.
200-220 W	17.50-18.25	17.75-18.50	17.75-18.00	17.50-18.25	None qtd.
220-240 Y	17.00-18.00	17.50-18.00	17.50-18.00	17.25-18.25	None qtd.
240-270 Z	16.50-17.75	16.75-17.50	16.75-17.75	16.25-17.75	None qtd.

SOWS:					
U.S. No. 1-2-3:					
180-270 HB	16.00 only	None qtd.	None qtd.	None qtd.	None qtd.
270-330 HD	15.00-16.00	None qtd.	15.00-15.75	14.75-15.25	15.50-15.75
330-400 HF	14.50-16.00	14.50-15.75	15.00-15.50	13.25-15.00	14.00-15.50
400-550 HG	13.50-14.75	13.50-15.00	13.75-15.00	13.25-14.50	13.00-14.50

## SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	29.25-30.00	29.00 only	29.00 only	None qtd.
1100-1300 lbs.	None qtd.	28.25-30.00	None qtd.	None qtd.	None qtd.
1300-1500 lbs.	None qtd.	26.25-29.50	None only	None qtd.	None qtd.
Choice:					
700-900 lbs.	27.25-28.50	28.00-29.25	None qtd.	None qtd.	27.00-28.00
900-1100 lbs.	27.00-28.50	27.50-29.25	25.50-28.50	27.00-28.75	27.00-29.00
1100-1300 lbs.	26.25-28.50	26.50-29.25	25.00-28.50	25.50-28.50	26.00-29.00
1300-1500 lbs.	25.75-28.00	25.25-28.25	24.50-27.50	24.50-28.00	25.50-27.50
Good:					
700-900 lbs.	25.50-27.50	26.00-27.50	24.50-27.25	25.00-26.00	25.50-27.00
900-1100 lbs.	25.50-27.50	25.50-27.50	24.25-27.25	24.50-26.00	25.50-27.00
1100-1300 lbs.	25.00-27.00	25.00-27.00	24.00-26.75	23.50-25.00	24.00-26.00
Standard:					
all wts.	22.50-25.50	23.00-26.00	22.50-24.50	22.50-25.00	22.50-25.50
Utility:					
all wts.	19.50-23.00	20.00-23.50	21.00-22.75	21.00-22.50	20.00-22.50

## HEIFERS:

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 YOUNG MAN: Age 33. Heavy sales and management experience. \$10,000 caliber, college, seeks challenging affiliation with progressive concern. W-10, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**SOUTHEASTERN BROKER**  
 DESIRES: To represent importers of New Zealand - Australian - Argentine - Canadian - Mexican - meats. Interested in casemate and other items. W-18, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BEEF MAN:** Experienced with distributive, chain, and carload business. Good sales, cooler, breaking room, and boning department manager. Age 40, energetic, good health, sober, honest, and reliable. A business builder. W-1, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERVISOR:** Hog kill and cut. Thoroughly experienced. "Swifts" background. Best of references. Available now. W-11, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING SAUSAGE MAKER:** Capable of handling full line of sausage and smoked meats. W-8, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**BOOKKEEPER:** All phases, and telephone order experience—slaughterhouse, provisions, poultry, frozen foods. W-9, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

### HELP WANTED

**MANAGER:** Small upstate New York slaughterer of calves and cattle has an opening for a young, experienced manager to take complete charge of the livestock buying and boneless meat department. Business potential is good. Answer in confidence, giving age, past 10 years' experience. This business has been established for the past 35 years. W-2, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### Exceptional Opportunity for Sales Manager

We have unusual opportunity for an experienced man to develop all marketing activities for institutional and portion control meats on a national level.

The man we are looking for must have solid experience in selling institutional meat items and portion control to hotels, restaurants, institutions, etc. He must be energetic, hard-hitting with a performance record in field. His character and integrity must naturally be above reproach. The man chosen for this position will have unlimited personal advancement opportunities.

We are a national organization with Triple A-1 rating. Please send resume including telephone number in complete confidence to:

W-14, THE NATIONAL PROVISIONER  
 15 W. Huron St., Chicago 10, Ill.

#### SAUSAGE SALES MANAGER

**GOVERNMENT INSPECTED:** Factory needs a qualified, experienced man to take over complete charge of sales of sausage and smoked meats. Excellent salary and remuneration for the right man. W-12, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

#### EXPERIENCED PORK MAN FOR CHICAGO PACKER

Able to set-up boning operation, knowledge of costs, cut-out, accounts and government contracts. W-13, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXPERIENCED BEEF MAN:** Wanted by aggressive company on Fulton Market in Chicago. Top deal for top man. W-15, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER:** For large rendering operation in Louisiana. Send complete resume to Box 21027, Houston, Texas.

### HELP WANTED

**SAUSAGE SALES MANAGER:** Live, aggressive firm needs a qualified, experienced man to take over complete charge of sale of sausage and smoked meats. Excellent salary and remuneration for the right individual. All replies held in strict confidence. Midwestern Area. W-510, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SAUSAGE MAKER

Metropolitan New York packer needs qualified sausage maker. Should be experienced with Government inspection regulations. W-511, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**PROCESSOR:** Frozen food line. Will accept inquiries for complete supervision of department. Expect employee with broad knowledge. Submit credentials and experience. Same to be treated confidentially. W-482, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING SAUSAGE MAKER:** Wanted for small eastern plant not under government inspection. State age, experience and salary expected. Write to Box W-482, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**ENGINEER-MASTER MECHANIC:** For modern beef and pork plant in a Southeastern state. Must be tops in maintenance and supervision of plant and transportation fleet. Replies held confidential. W-3, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANUFACTURER'S representative or salesman:** Now selling food industry or institutions, who wishes to sell additional items. Good commission. **FOOD & DAIRY SUPPLY CO.,** Box 111, Cincinnati 31, Ohio.

#### CAN YOU SELL PROVISIONS?

**HAVE YOU A FOLLOWING:** In New Jersey or New York with chain stores and large customers? Government inspected factory has a good proposition for you. W-472, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**SALESMEN and BROKERS:** With established contacts to handle our sodium caseinate and gum binders. W-475, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

# CLASSIFIED ADVERTISING

## EQUIPMENT WANTED

**DEHAIRER:** Wanted one 21 ft. Boss U-Bar de-hairer, 50 H.P. motor, 350 to 450 hogs per hour. NW-407, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PRESS WANTED:** 300 ton press with electric pump and a top discharge. In reply state condition and price wanted. PW-17, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## EQUIPMENT FOR SALE

**REFRIGERATED TRUCK:** 1953 G.M.C., new 1958 motor, tires and body excellent, self contained Freon unit with Kold-Hold plates. Twelve foot well insulated box will sell separate. 5 A-X bacon tanks with covers, \$15.00 each. 1 A-1 800# Buffalo stuffer, \$800.00, must be replaced with larger stuffer. Write to:

**KRESS PACKING CO., INC.**

Waterloo,

Wisconsin

## CLEANING EQUIPMENT

For plant maintenance, tank cleaning and sanitation, hot "jet stream" cleaning with Sellers Hydraulic Jets. Send for Bulletin 424-B.

**Sellers Injector Corporation**  
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Philadelphia 36, Pa.

## ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

We Lease Expellers

**FITTOCK & ASSOCIATES, Glen Elder, Penna.**

**SEALING MACHINE:** One Amsco Model P.J.L. power jaw bag sealing machine with code dating device. **AMERICAN STORES COMPANY, P.O. Box 151, Lincoln, Nebr.**

## MISCELLANEOUS

### USDA LABEL APPROVALS EXPEDITED ONE DAY SERVICE

Official action secured and label returned to you via Air same day. \$5.00 each. Wire notification \$6.50 each. All Gov. services available.

**JAMES V. HURSON**

412 Albee Bldg. Washington 5, D. C.  
Phone REpublic 7-4122

**FOR SALE:** Small steady supply of New York state inspected tongues, liver, headmeat, F. F. A. FS-470, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

## CLEVELAND AREA BROKER

Desires additional lines in meats or other food products. Have contacts. Can assure adequate representation. Will be in Chicago after the first of the year. All replies answered. W-8, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**ESTABLISHED NEW YORK BROKER:** Seeks Eastern seaport representation for West Coast representative of New Zealand, Australian, Argentinean, Mexican, etc., packers who can offer shipments to East Coast. W-7, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

## HOG • CATTLE • SHEEP

### SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.

## PLANTS FOR SALE

### MEAT PACKING PLANT

Including tenant house and barn. 47 acres improved pasture with 1/2 mile railroad siding. Two cooling rooms, two freezer rooms. Holding capacity of 100 cattle and 100 hogs or more. Property facing two paved roads. Plant located in the center of the largest cattle producing county east of the Mississippi. Within 50 miles of 8 livestock markets.

**L. F. WELLS MEAT PACKERS**

Route #8, Box 985 Lakeland, Florida

**FOR SALE:** 940 Locker Plant located in Holton, Kansas. Fully equipped to slaughter, process, cure, smoke, and render. Four chill rooms. Entire plant operating under State Inspection. Doing good meat business, grossing \$40,000 a month. \$100,000 plant will sell for \$20,000. Owned by woman wishing to be relieved of the responsibility. May be seen day or night. Contact Vic Obly in Holton, Kansas.

**BEEF KILLING, BONING, AND PROCESSING PLANT:** Low operating costs, experienced help. Plenty of room to expand. Good live stock markets close by. Territory is wide open for good operator. To really appreciate this fine plant is to see it yourself.

**KARL KAUF**

Box 402 Hastings, Neb.  
Phone 2-4177

**MEAT PLANT:** 3700 sq. ft. fully equipped. 25' x 50' tracked cooler. 10' x 18' freezer. 25' x 35' retail market. Suitable for restaurant supply, frozen portion control, boning, smoking etc. Ample ground for expansion. Owner retiring.

### GIANT MEAT MARKET

12625 W. Dixie Highway North Miami, Florida

**Carey Packing Company, Morristown, Tennessee.** Built in 1948 of steel and concrete construction, fully equipped, capacity 500 cattle per week. Plenty of local livestock available. Good local labor available, good transportation to the Eastern market. Can be bought for fraction of replacement cost. Write for folder.

**Mason Agency**  
Morristown, Tennessee

**FOR SALE OR LEASE:** Plant located at 1318 George St., Chicago, BASEMENT: Freezer, 3 car load capacity, pickle cooler, elevated building with tracking extensions to elevator. **FIRST FLOOR:** Completely tracked for wholesale or jobbing business. Walk-in freezer, offices, floor and rail scales, etc. **SECOND FLOOR:** 4 smoke houses, tile walls, completely equipped for heavy or light sausage manufacturing. Double drain floor, well lighted, large room for packaging and storing. Contact Mr. Erwin Ravich at 1010 Randolph St., Chicago, phone Mohawk 6-1125.

**SLAUGHTERING PLANT:** Consists of 2 large refrigerators, capacity to hang 40 head of cattle; large killing room for beef and large hog killing room with Boss hog cleaner with capacity of 40 to 50 hogs per hour; new high pressure boiler; large barns for housing cattle and hogs for slaughtering capacity; large sausage room; 2 large smoke houses; plenty of garage space; automatic water supply and deep well with large tank; space for expansion. Buildings and plant in excellent condition.

**LEE G. KERN & SONS**

300 Franklin St. Slatington, Pa.

## POSITION WANTED

**PLANT MANAGER OR ASSISTANT:** Age 36, family, ten years' practical experience in all phases of packing house management and operation. Presently manager of independent packer showing profitable operation. Desires connection offering greater opportunities. W-508, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**SUPERINTENDENT or FOREMAN:** Thoroughly experienced in pork and beef kill, cutting, boning, curing, smoking, all rendering, hides, maintenance and refrigeration. Some sausage experience. Familiar with quality, quantity and costs. Available after Jan. 1st. W-498, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N.Y.

**GENERAL MANAGER:** 8 years' experience in complete line, midwest government inspected plant. Accounting background with knowledge of all departments. Superior record, age 60, now available. W-500, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGEMENT:** 20 years' experience, all phases of packing house industry. Exceptional knowledge of beef killing, breaking and boning, sales management and personnel problems. 44 years of age. W-502, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERVISOR:** Hog kill-off-casings-small stock-beef cuts. Industrial engineering background. 20 years' experience. Age 38. P. O. Box 431, Caseyville, Ill.

# BARLIANT'S WEEKLY SPECIALS

## Current General Offerings

### Sausage & Bacon

- 1504-WRAPPER: Corley-Miller, with conveyor, sheeter assembly, electric eye. Can be used two sides. A-1 condition \$1500.00
- 1494-FRANKFURTER WRAPPER: Oliver #799-K, w/12" inflex conveyor, underfold attach. will handle 3/4" to 1 1/4" long, 2/4" to 5/8" wide, 1" to 3" high, 1/2" & 1 1/2" pkgs, rec o'hauled \$4600.00
- 9953-CHUB WASHER: Oakland Prod. mdl. C, with Labeler, 1 yr. old \$3750.00
- 1700-SILENT CUTTER: Buffalo "Converter", model #58, straight knives, 3-4 yrs. old \$1750.00
- 1599-SILENT CUTTER: Buffalo #38-B, 175 lbs. cap., direct connected 15 HP. mtr. & stand \$1725.00
- 1537-ROTO-CUT: type H1711, size 42" x 18", with 40 HP. & 5 HP. motors, knife frame, extra knives & shafts & rollers \$2150.00
- 1494-SLICER: Anco #332 "Hydraulic", conv. & bal. head for over 100 RPM service. Bids requested
- 1592-BACON SLICING LAYOUT: including—  
1-Slicer, U.S. HD. \$950.00  
1-Conveyor, Globe Co. 6-stations \$750.00  
4-Scales, Speedy Toledo ea. \$85.00
- 1593-SLICER: U. S. model 170G, with conveyor, stacker & shingler \$750.00
- 1410-MIXER: Buffalo #5, stainless steel bowl, 1500 lb. cap., hand tilt, 15 HP. motor \$1750.00
- 1469-MIXER: Buffalo #3, 700 lb. cap., stainless steel bowl, hand tilt, 5 HP. motor \$895.00
- 1412-MIXER: Buffalo #1, 200 lb. w. 2 HP. \$350.00
- 1427-STUFFER: Boss 500 lb. cap., w/valves \$1150.00
- 1352-STUFFER: Boss 400 lb. cap., w/valves, gaskets, A-1 reconditioned \$900.00
- 1285-STUFFER: Buffalo 300 lb. cap. \$750.00
- 1171-STUFFER: Boss 200 lb., w/valves \$725.00
- 1197-GRINDER: Buffalo #66-B, 15 HP. motor, extra knives & plates \$425.00
- 1424-GRINDER: Enterprise, 25 HP. mtr. \$575.00
- 1425-FAMCO LINKERS: (2) models "G" & H-12, for 4 1/2" & 4" links ea. \$895.00
- 1595-TY-LINKER: auto. model 114AC \$1050.00
- 1295-CONVEYOR SEALER: Great Lakes CS-17, w/ Teflon covered heating plate \$145.00
- 1081-PATTYMAKERS: (2) Hollymatic #52, for 1/2" x 4" round patties ea. \$350.00
- 1415-HAM MOLDS: (70) Adalman #2-X-E, stainless steel, 11" x 6" x 5 1/4" deep ea. \$12.75
- 1249-HAM MOLDS: (225) Globe Hoy, stainless steel, with covers & like new springs: (110) size #114-12" x 6 1/4" x 5 1/4" ea. \$12.75 (115) size #112-11" x 6" x 5 1/4" ea. \$12.75
- 1414-PRE-SLICING MOLDS: (978) stainless steel, 4" x 4" x 2 1/2", with sliding cover ea. \$5.00

## Rendering & Lard

- 1542-HYDRAULIC PRESS: Anco 600 ton, 17 1/2" dia. ram, 15-20" plates \$2250.00
- 1484-HYDRAULIC PRESS: Anco 300 ton capacity, with electric Pump \$3450.00
- 1495-COOKER: Anco 5' x 10', #3 drive, with 25 HP. motor \$2850.00
- 9984-EXPELLER: Anderson RB, 15 HP. \$2850.00
- 1715-HASHER-WASHER: Anco #45, 30" dia. x 14" cylinder, 20 HP. motor \$1250.00
- 1487-HOG: Miths & Merrill #13CD, 15" x 18" spout opening \$1150.00
- 1429-LARD MEASURING FILLER: Globe Fee, single spout, for 1/2 to 5 lbs. \$2400.00

## Miscellaneous

- 1716-ARTERY PUMPING SCALE: Toledo mdl. #640, capacity 6 to 40" x 40", w/Predetector Electric Counter \$2500.00
- 1414-FILLER: Anco, stainless steel, for chill, 6" spout, w/conveyor, feeder, motor & drive \$3000.00
- 1436-MEAT BALL FORMER: Alba Eng. Co. "Cut-Rol", mdl. 101, stainless steel 6" dia. screw & 8" wide ball with motors \$3200.00
- 1051-PORK-CUT SKINNER: Townsend #27, with motor, A-1 reconditioned \$575.00
- 1424-DICER: Diana #7, with motor & drive & cutting assembly \$550.00
- 1419-HOG NECK WASHERS: (3) Anco #786, with 1/2 HP. motors ea. \$225.00

All items subject to prior sale and confirmation

## WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.

WAbash 2-5580

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SAY LEADING PACKERS

## the NEW RAINE GRINDER

FOR INVOLUTE BACON and CHIPPED BEEF SLICER KNIVES

Improves product appearance and slice uniformity

Increases knife life, requires less regrinding

The entire mounting, grinding and dismounting sequence requires approximately ten minutes

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

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